BLUE SEAL®

EVOLUTIONSERIES

Gas Griddles

GP51

Service Manual

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WARNING: ALL INSTALLATION AND SERVICE REPAIR WORK MUST BE CARRIED OUT BY QUALIFIED PERSONS ONLY.

IMPORTANT: MAKING ALTERATIONS MAY VOID WARRANTIES AND APPROVALS.

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Contents

This manual is designed to take a more in depth look at the Blue Seal Gas Griddles for the purpose of making the units more understandable to service people.

There are settings explained in this manual that should never require to be adjusted, but for completeness and those special cases where these settings are required to change, this manual gives a full explanation as to how, and what effects will result.

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Model Numbers covered in this Specification

GP514 - B Gas Griddle 600mm wide Bench Model.
GP514 - CB Gas Griddle 600mm wide with Cabinet Base.
GP514 - LS Gas Griddle 600mm wide on Leg Stand.

GP516 - B Gas Griddle 900mm wide Bench Model.
GP516 - CB Gas Griddle 900mm wide with Cabinet Base.
GP516 - LS Gas Griddle 900mm wide on Leg Stand.
GP516 - RB Gas Griddle 900mm wide with Refrigerated Base.

GP518 - B Gas Griddle 1200mm wide Bench Model.
GP518 - CB Gas Griddle 1200mm wide with Cabinet Base.
GP518 - LS Gas Griddle 1200mm wide on Leg Stand.
GP518 - RB Gas Griddle 1200mm wide with Refrigerated Base.

Gas Supply (Non UK models)

	Natural Gas			LP Gas (Propane)		
	GP514	GP516	GP518	GP514	GP516	GP518
Input Rating	53 MJ/hr (50,234 BTU)	80 MJ/hr (75,825 BTU)	108 MJ/hr (102,364 BTU)	53 MJ/hr (50,234 BTU)	80 MJ/hr (75,825 BTU)	108 MJ/hr (102,364 BTU)
Supply Pressure	1.13 - 3.40 kPa (4.5" - 13.5" w.c.)			2.75 - 3.40 kPa (11" - 13.5" w.c.)		
Operating Pressure	0.85 kPa (*) (3.4" w.c.)	0.90 kPa (*) (3.6"w.c.)		2.5 kPa (*) (9.8" w.c.)	2.6 kPa (*) (10.2" w.c.)	
Gas Connection	¾" BSP Male					

Gas Supply (Non UK models)

	Natural Gas (G20)			Propane (G31)		
	GP514	GP516	GP518	GP514	GP516	GP518
Heat Input (nett)	13.3 kW	21 kW	28.5 kW	13.3 kW	21 kW	28.5 kW
Gas Rate (nett)	1.41 m^3/hr	2.22 m^3/hr	3.02 m^3/hr	1.03 kg/hr	1.63 kg/hr	2.21 kg/hr
Supply Pressure	20 mbar			37 mbar		
Burner Operating Pressure	8.5 mbar (*)	8.2 mbar (*)		26 mbar (*)		
Gas Connection	$^3/_4$" BSP Male					

* The burner operating pressure is to be measured at the gas control valve outlet test point with one griddle burner operating at 'High' setting. The operating pressure is ex-factory set, through the appliance regulator and not to be adjusted, apart from when carrying out gas conversion, if required. (Refer to the 'Gas Conversion' section for details).

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1 Specifications

Injector Sizes

	Natural Gas			LP Gas (Propane)		
	G514	G516	G518	G514	G516	G518
Main Injector (Non-UK models)	3.60 mm	3.00 mm	2.85 mm	2.10 mm	1.80 mm	1.70 mm
Main Injector (UK models)	3.40 mm	3.00 mm	2.85 mm	2.10 mm	1.80 mm	1.70 mm
Pilot Injector	0.41 mm			0.25 mm		

Removable Griddle Plate Weights

G514	50 Kgs (approx.)
G516	75 Kgs (approx.)
G518	100 Kgs (approx.)

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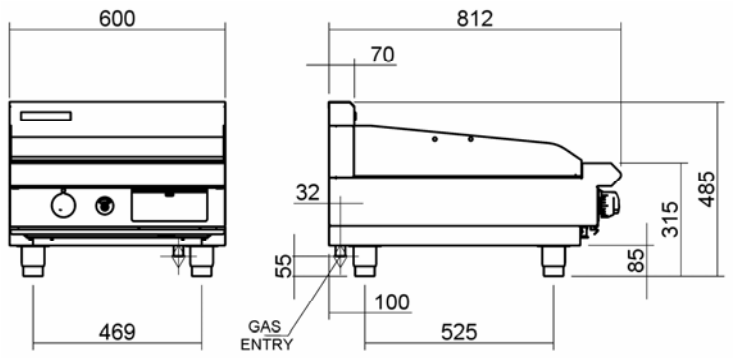
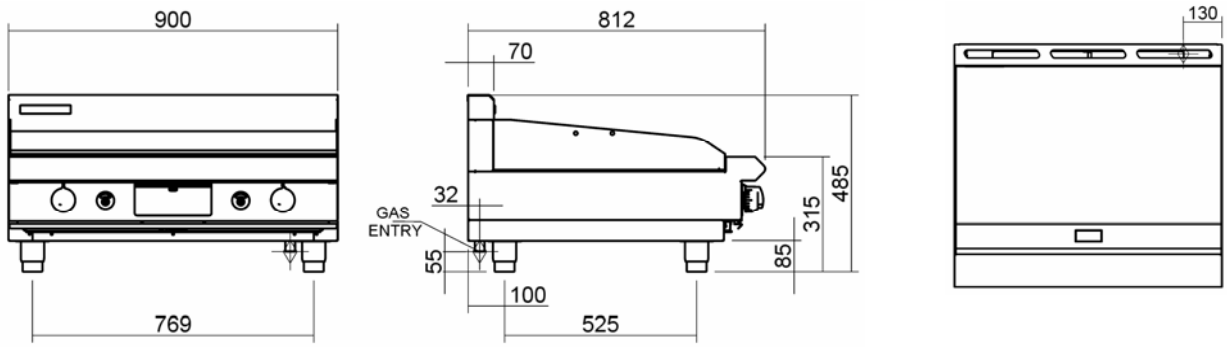
Dimensions for Bench Models

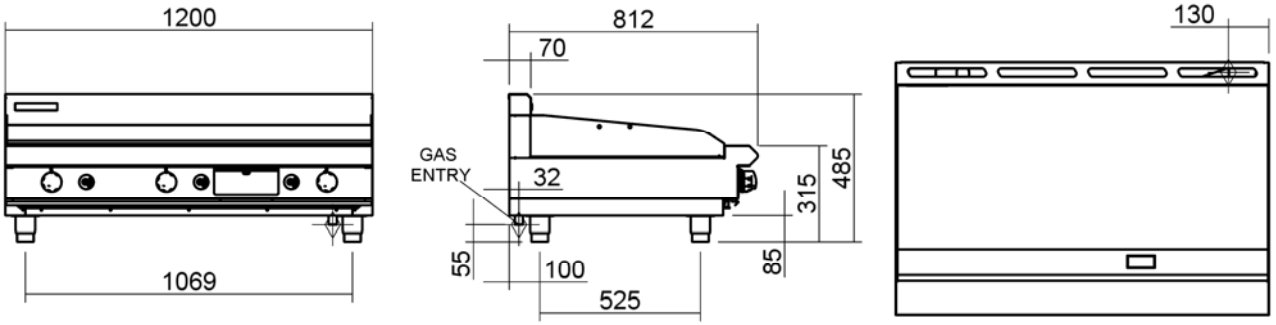
GP514 - B



GP516 - B



GP518 - B



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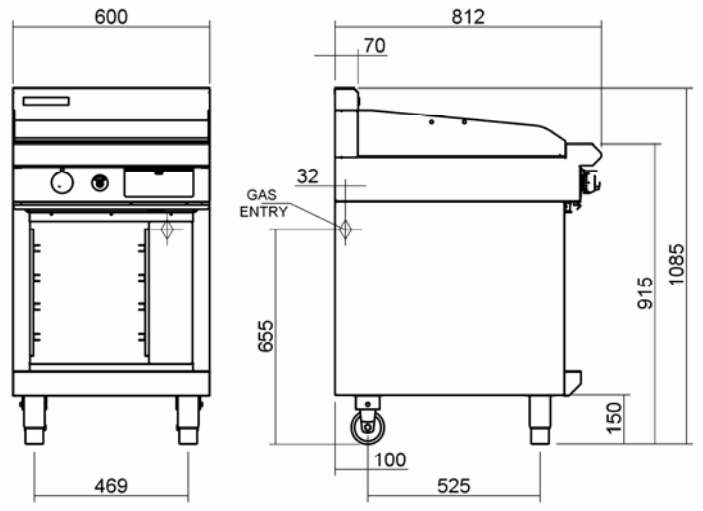
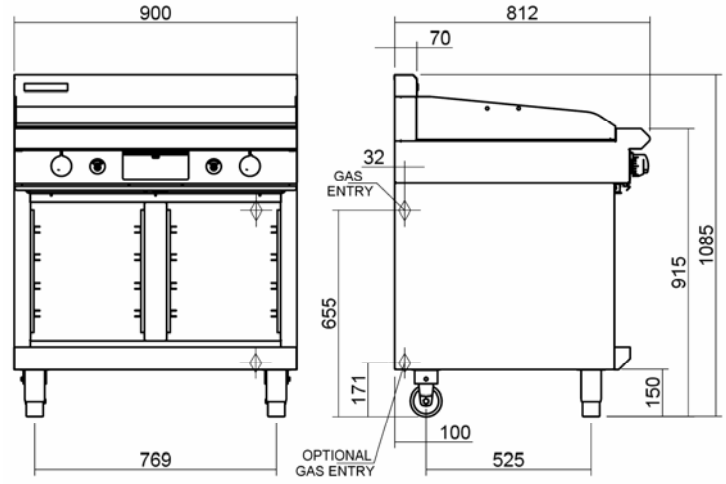
Dimensions for Cabinet Base Models

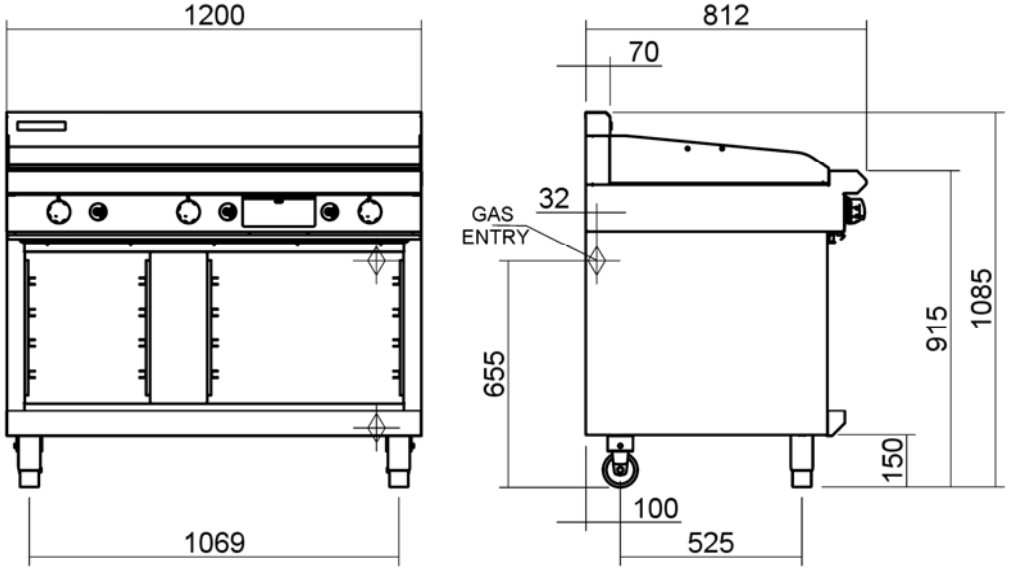
GP514 - CB



GP516 - CB



GP518 - CB



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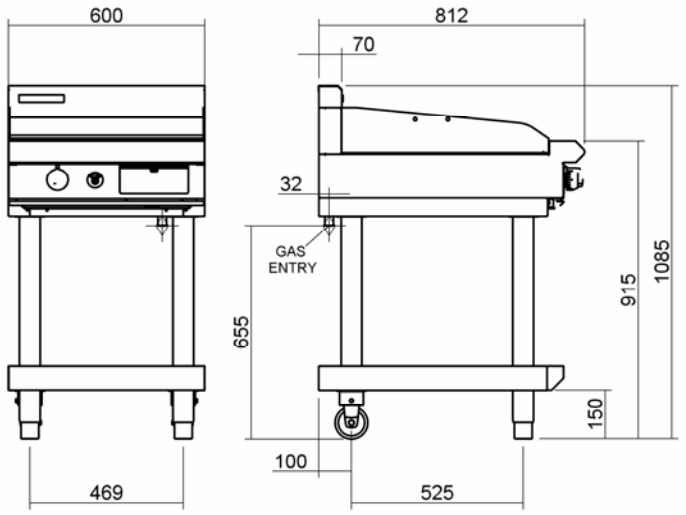
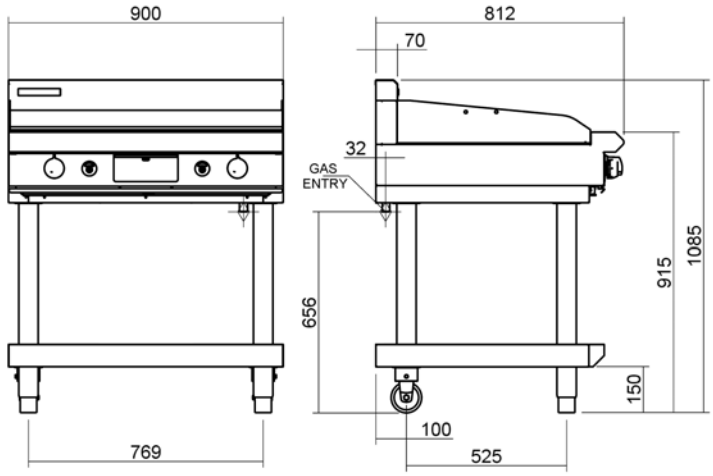
Dimensions for Leg Stand Models

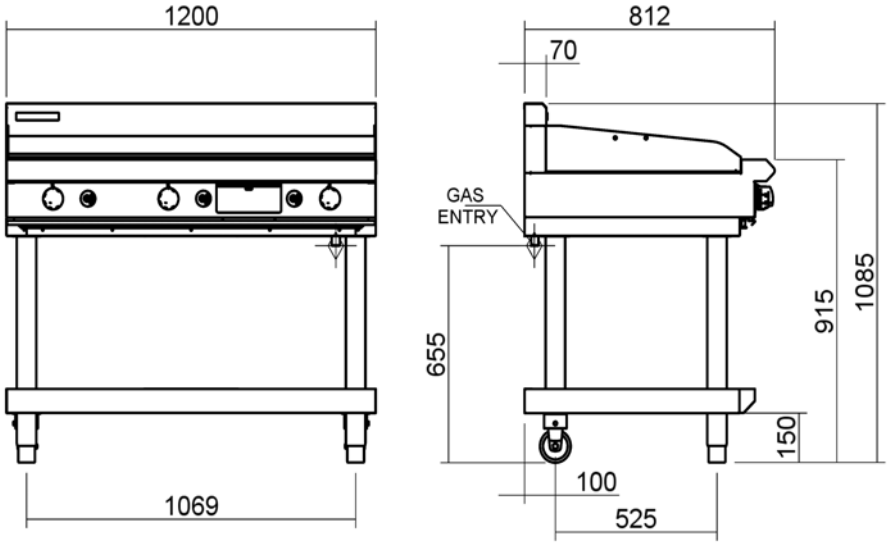
GP514 - LS



GP516 - LS



GP518 - LS



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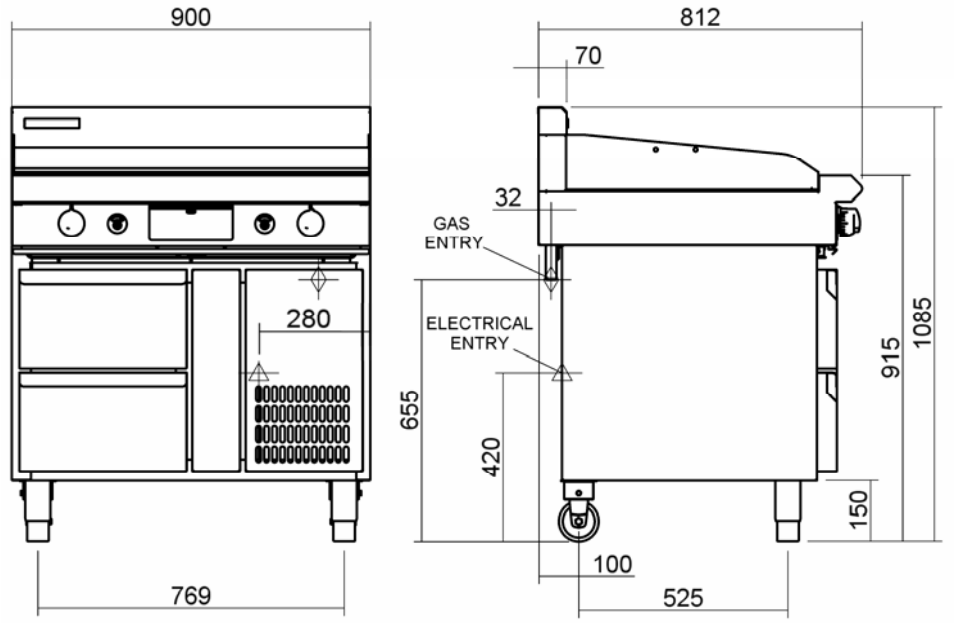
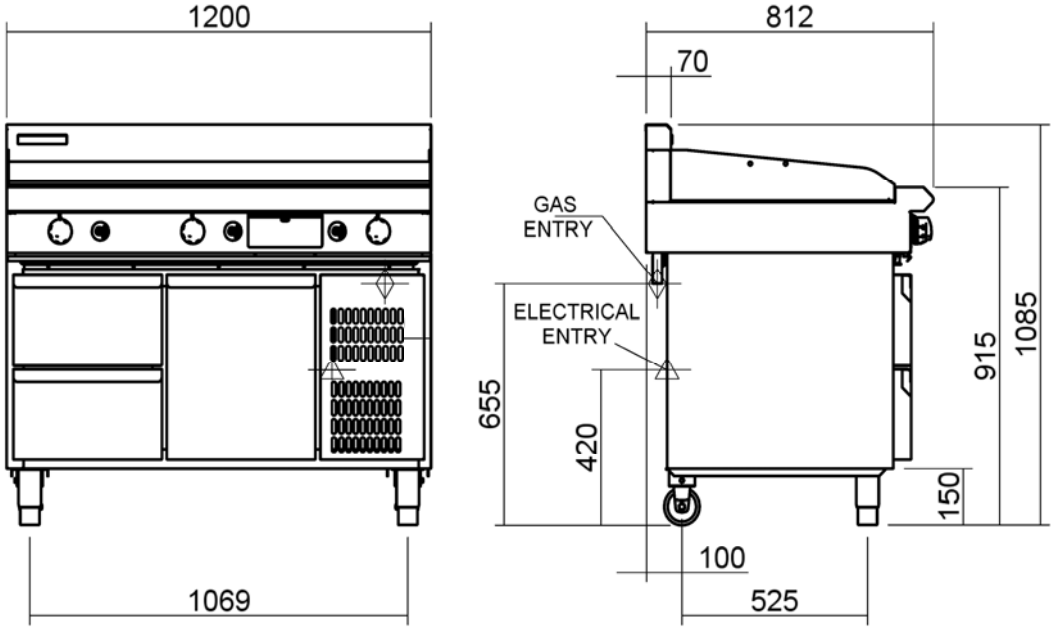
Dimensions for Refrigeration Base Models

GP516 - RB



GP518 - RB



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Installation Requirements

NOTE:

- It is most important that this appliance is installed correctly and that operation is correct before use. Installation shall comply with local gas, health and safety requirements.
- This appliance shall be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of health harmful substances in the room, the appliance is installed in.

Blue Seal Gas Griddles are designed to provide years of satisfactory service and correct installation is essential to achieve the best performance, efficiency and trouble-free operation.
This appliance must be installed in accordance with National installation codes and in addition, in accordance with relevant National / Local codes covering gas and fire safety.

Australia:	- AS5601	- Gas Installations.
New Zealand:	- NZS5261	- Gas Installation.
United Kingdom:	- Gas Safety (Installation & Use) Regulations 1998.	
	- BS6173	- Installation of Catering Appliances.
	- BS5440	- 1 & 2 Installation Flueing & Ventilation.
Ireland:	- IS 820	- Non - Domestic Gas Installations.

Installations must be carried out by authorised persons only. Failure to install equipment to the relevant codes and manufacturer's specifications shown in this section will void the warranty.

Components having adjustments protected (e.g. paint sealed) by the manufacturer are only allowed to be adjusted by an authorised service agent. They are not to be adjusted by the installation person.

Unpacking

- Remove all packaging and transit protection from the appliance including all protective plastic coating from the exterior stainless steel panels.
- Check equipment and parts for damage. Report any damage immediately to the carrier and distributor.
- Ensure that the 4 adjustable feet are fitted with the protruding centre screw.
- Report any deficiencies to the distributor who supplied the appliance.
- Check that the available gas supply is correct to that shown on the rating plate located behind the front control panel and on the inner face of the right hand panel.

Location

1. Installation must allow for a sufficient flow of fresh air for the combustion air supply.

Combustion Air Requirements:			
	GP514	**GP516**	**GP518**
Natural Gas (G20)	14 m^3/hr	21 m^3/hr	28 m^3/hr
LPG / Propane (G31)	15 m^3/hr	22 m^3/hr	29 m^3/hr

2. Installation must include adequate ventilation means, to prevent dangerous build up of combustion products.
3. Any gas burning appliance requires adequate clearance and ventilation for optimum and trouble-free operation. The minimum installation clearances shown below are to be adhered to.
4. Position the appliance in its approximate working position.
5. All air for burner combustion is supplied from underneath the unit. The legs must always be fitted and no obstructions placed on the underside or around the base of the unit, as obstructions will cause incorrect operation and/or failure of the appliance.
6. Components having adjustments protected (e.g. paint sealed) by manufacturer are only allowed to be adjusted by an authorised service agent. They are not to be adjusted by the installation person.

NOTE: Do not obstruct or block the appliances flue. Never directly connect a ventilation system to the appliance flue outlet.

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2 Installation

Clearances

NOTE: Only non-combustible materials can be used in close proximity to this appliance.

	Combustible Surface	Non Combustible Surface
Left/Right Hand Side	50 mm	0 mm
Rear	50 mm	0 mm

Assembly

NOTE:

- **All Models are delivered completely assembled. No further assembly is required.**
- **This appliance is fitted with adjustable feet to enable the appliance to be positioned securely and level. This should be carried out on completion of the gas connection. Refer to the 'Gas Connection' section.**

Optional Accessories (Refer to Replacement Parts List)

- Rear Roller Kit. For installation details, refer to the instructions supplied with each kit.
- Plinth Kit. For installation details, refer to the instructions supplied with each kit.

Gas Connection

NOTE: ALL GAS FITTING MUST ONLY BE CARRIED OUT BY AN AUTHORISED PERSON.

1. Blue Seal Gas Griddles do not require an electrical connection, as they function totally on the gas supply only.
2. It is essential that the gas supply is correct for the appliance to be installed and that adequate supply pressure and volume is available. The following checks should therefore be made before installation:-

   a. **Gas Type** the appliance has been supplied for is shown on coloured stickers located above the gas connection and next to the rating plate. Check that this is correct for the gas supply the appliance is being installed for. The gas conversion procedure is detailed in this manual.

   b. **Supply Pressure** required for this appliance is shown in the "Specifications" section of this manual. Check the gas supply to ensure adequate supply pressure exists.

   c. **Input Rate** of this appliance is stated on the Rating Plate, refer to the 'Dimensions' section for rating plate locations for the different models. The input rate should be checked against the available gas supply line capacity. **Particular note should be taken if the appliance is being added to an existing installation.**

Fig 1

NOTE: It is important that adequately sized piping runs directly to the connection joint on the appliance with as few tees and elbows as possible to give maximum supply volume.

3. Fit the gas regulator supplied, into the gas supply line as close to the appliance as possible.

NOTE: The gas pressure regulator provided with this appliance is convertible between Natural Gas and LPG and is already converted ex-factory to the gas type labelled beside the gas connection point. The <u>regulator outlet pressure is fixed ex-factory and it is NOT to be adjusted</u>.

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The regulator connections are $^3/_4$" BSP female.

The connection to the appliance is $^3/_4$" BSP male.

(Refer to the "Specifications" section for the gas supply location dimensions).

NOTE: A Manual Isolation Valve must be fitted to the individual appliance supply line.

4. Correctly locate the appliance into its final operating position and using a spirit level, adjust the legs so that the unit is level and at the correct height.
5. Connect the gas supply to the appliance. A suitable jointing compound which resists the breakdown action of LPG must be used on every gas line connection, unless compression fittings are used.
6. Check all gas connections for leakages using soapy water or other gas detecting equipment.

WARNING:

DO NOT USE A NAKED FLAME TO CHECK FOR GAS LEAKAGES.

7. Check that the gas operating pressure is as shown in the "Specifications" section.

NOTE: The operating pressure is to be measured at the burner operating pressure test point outlet and with one griddle burner operating at the "High Flame" setting.

8. Turn off the mains gas supply and bleed the gas out of the appliance gas lines.
9. Turn on the gas supply and the appliance.
10. Verify the operating pressure remains correct.

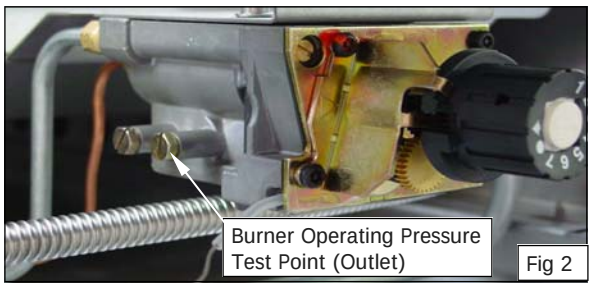

Fig 2

Commissioning

Before leaving the new installation;

Check the following functions in accordance with the operating instructions specified in the "Operation" section of the User manual.

- Light the Pilot Burner.
- Light the Main Burner.
- Turning 'Off' the Main Burner / Pilot.

Ensure that the operator has been instructed in the areas of correct lighting, operation, and shutdown procedure for the appliance.

The User manual must be kept by the owner for future reference and a record of the ***Date of Purchase, Date of Installation*** and the ***Serial Number of the Appliance*** must be recorded and kept with the manual. **(These details can be found on the Rating Plate, refer to the 'Dimensions' section for the locations of the Rating Plate for different applications. Also refer to the 'Gas Connection' section)**.

NOTE: If for some reason it is not possible to get the appliance to operate correctly, shut off the gas supply and contact the supplier of this appliance.

For the Refrigeration Cabinet Installation refer to the Refrigeration Cabinet Installation and Operation Manual supplied with the appliance.

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3.1 Description of Controls

Fig 3

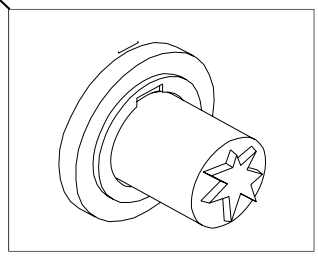
Gas Griddle Controls

OFF Position

PILOT Burner

Temperature Gradient

Piezo Igniter with Viewing Hole



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3.2 Explanation of Control System

Safety System

The purpose of the safety system is to shut off the flow of gas if the pilot flame goes out. It is comprised of the flame itself, the thermocouple, and the flame failure gas valve.

The pilot flame is lit by holding in the gas control knob, which in turn temporarily pushes the plunger inside the safety valve open and allows gas to flow through. Once the burner is lit, the thermocouple will begin to generate millivolts (after about 10 to 30 seconds of being heated) and will energize the electromagnet inside the gas valve. Once energized the electromagnet holds the plunger inside the gas valve in the open position. The plunger has to have been pushed all the way in for the electromagnet to be able to hold it in place. If the burner flame goes out for some reason, the thermocouple will cool after about 10 to 30 seconds and stop generating millivolts. The electromagnet will then de-energize, and the plunger will snap shut, cutting off the flow of gas.

Detail of each component in the safety system is explained below.

Thermocouple

The thermocouple is a device that generates electricity when heat is applied to the tip.

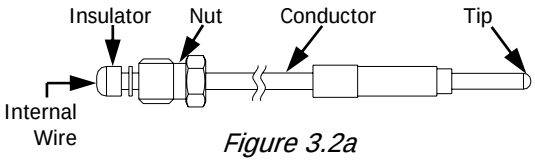

Figure 3.2a

The tip of the thermocouple is located in the pilot burner flame, and the nut at the other end of the thermocouple screws into the back of the gas valve. Inside the copper tubing is a wire which is joined at the tip but insulated from the rest of the tubing. These two parts (the copper tubing and wire) make up the "wiring" for an electrical circuit. When these two dissimilar metals, wire and tip, are heated an electrical voltage is produced. This type of thermocouple generates between 7 and 30 millivolts when heated in the pilot flame.

Electromagnetic Flame Failure Gas Valve

The purpose of the safety valve is to shut off the flow of gas if the pilot flame goes out.

Inside the body of the gas valve is an electromagnet connected to a spring loaded plunger. When the electromagnet is energized, it holds the plunger in, allowing gas to flow through the valve. When the electromagnet is de-energized, the plunger snaps to the closed position, stopping the flow of gas.

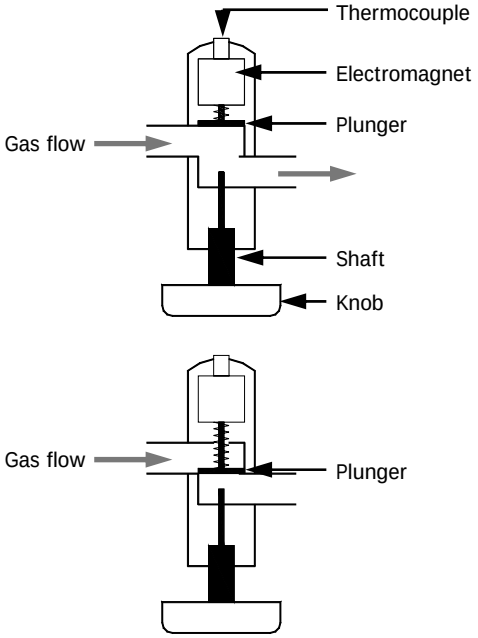

Figure 3.2b

Millivolts are provided to the electromagnet by the thermocouple (not shown) which generates millivolts when heated. The thermocouple screws into a fitting at the back of the gas valve to make an electric connection. By pressing in the gas control knob, the plunger can be temporarily held open while lighting. There's two reasons for this; gas has to flow through the safety valve to make it possible to light the pilot burner, and secondly the plunger has to be pushed all the way in for the electromagnet to hold it in. I.e.; the electromagnet is strong enough to hold the plunger in once there, but is not strong enough to pull it in by itself. Sometimes a problem with the flame not staying lit after releasing the button can be attributed to not pushing the plunger all the way in.

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4 Cleaning / Maintenance

CAUTION:

Always turn off the gas supply before cleaning.

This unit is not water proof.

Do not use water jet spray to clean interior or exterior of this appliance.

Routine Maintenance

To achieve the best results cleaning must be regular and thorough and all controls and mechanical parts checked and adjusted periodically by a competent serviceman. If any small faults occur, have them attended to promptly. Don't wait until they cause a complete breakdown. It is recommended that the appliance is serviced every 6 months.

Clean the griddle regularly. A clean appliance looks better, will last longer and will perform better. Carbonised grease on the surface or on the griddle plate will hinder the transfer of heat from the cooking surface to the food. This will result in loss of cooking efficiency.

NOTE: Each griddle is supplied with a scraper tool and a pack of blades for cleaning the griddle surface. Griddles with both ribbed and flat surfaces are supplied with two scraper tools and two packs of blades for use with both flat and ribbed surfaces. These are for use with both chromed and steel surfaced griddles. NEVER use the ribbed scraper blade on the flat chrome surfaced griddle plate.

WARNING

THE BLADES FITTED TO THE SCRAPER TOOL ARE EXTREMELY SHARP AND ARE TO BE USED WITH CARE.

DO NOT use water on the griddle plate while this item is still hot as warping and cracking may occur. Allow the griddle plate to cool down before cleaning.

NOTE:

- **DO NOT use abrasive detergents, strong solvents or caustic detergents as they could corrode or damage the range.**
- **In order to prevent the forming of rust on the griddle plate (Steel Plate), ensure that any detergent or cleaning material has been completely removed after each cleaning. The appliance should be switched on briefly to ensure the griddle plate becomes dry. Oil or grease should be spread over the griddle surface in order to form a thin protective greasy film.**

To keep your griddle clean and operating at peak efficiency, follow the procedures shown below:-

After Each Use

1. Clean the griddle with the supplied scraper tools to remove any food debris.

CAUTION

Always ensure that an even pressure is applied over the whole surface of the scraper tool when using on the flat chromed surface of the griddle, to prevent scoring of the surface.

NEVER bang the sharp edge of the scraper tool on the flat chromed surface of the griddle as this will damage the chrome finish and invalidate the warranty.

2. Always ensure that the scraper tool blades are changed regularly to ensure that the scraper tool works efficiently and prevents damage to the griddle plate surface.

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Daily Cleaning

1. The grease drawer should be checked and emptied frequently to prevent overflow and spillage. Remove the grease drawer while still warm so that the grease is in a liquid state. Empty any grease from the drawer and wash thoroughly in the same manner as any cooking utensil.
2. Thoroughly clean the splash back, the interior and exterior surfaces of the range with hot water, a detergent solution and a soft scrubbing brush.
3. Brush the griddle surface with a soft bristled brush. Any carbon deposits should be removed using the supplied scraper tool followed by wiping with a cloth to prevent accumulation of food deposits.
4. Dry the griddle thoroughly with a dry cloth and polish with a soft dry cloth.

NOTE: Chrome Griddle Plate; DO NOT use abrasive detergents, strong solvents or caustic detergents as they could corrode or damage the chrome plate.

Weekly Cleaning

NOTE:

- **If the griddle usage is very high, we recommend that the weekly cleaning procedure is carried out on a more frequent basis.**
- **Ensure that protective gloves are worn during the cleaning process.**
- **DO NOT use harsh abrasive detergents, strong solvents or caustic detergents as they will damage the range and burners.**
- **DO NOT use water on the griddle plates while they are still hot as warping may occur. Allow these items castings to cool and remove for cleaning.**

Griddle - Steel Plate

NOTE: In order to prevent the forming of rust on the griddle plate, ensure that all detergent and cleaning material has been entirely removed after each cleaning process. The appliance should be switched on briefly to ensure the griddle plate becomes dry. Oil or grease should be spread over the griddle surface in order to form a thin protective greasy film.

a. Remove and clean the grease collection drawer frequently to prevent over spills.
b. Clean the griddle surface thoroughly with the supplied scraper tool or a wire brush. If necessary use a griddle stone or a scotch bright pad on the griddle surface for the removal of stubborn or accumulated carbon deposits..
c. Occasionally bleach the griddle plate with vinegar when the plate is cold.
d. Clean with hot water, a mild detergent solution and a scrubbing brush. Dry all components thoroughly with a dry cloth.
e. The griddle should be switched on briefly to ensure that the griddle plate becomes dry. A thin smear of cooking oil should be spread over the griddle in order to form a protective film.

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Griddle - Chrome Plate

CAUTION

Always ensure that an even pressure is applied over the whole surface of the scraper tool when using on the flat chromed surface of the griddle, to prevent scoring of the surface.

NEVER bang the sharp edge of the scraper tool on the flat chromed surface of the griddle as this will damage the chrome finish and invalidate the warranty.

NOTE: In order to maintain the finish on the chrome griddle plate, ensure that all detergent and cleaning material has been entirely removed after each cleaning process. The appliance should be switched on briefly to ensure the griddle plate becomes dry.

a. Remove and clean the grease collection drawer frequently to prevent over spills.
b. Clean the griddle surface thoroughly with the supplied scraper tool.
c. Allow the plate to cool, then clean the plate with a scrubbing brush, a mild non-abrasive detergent and water.
d. Occasionally bleach the plate with vinegar when cold.
e. Dry the griddle thoroughly with a dry cloth and polish with a soft dry cloth.
f. The griddle should be switched on briefly to ensure that the griddle plate becomes dry.

Griddle Cooking Area

a. Clean the griddle cooking area with a soft cloth and a mild detergent and hot water solution.
b. Baked on deposits or discolouration may require a good quality stainless steel cleaner or stainless steel wool. Always apply cleaner when the appliance is cold and rub in the direction of the grain.
c. Remove the grease drawer and clean with a mild anti bacterial detergent and hot water solution using a soft bristled brush. Dry the grease drawer thoroughly with a dry cloth.

Stainless Steel Surfaces

a. Clean the exterior surfaces of the griddle with hot water, a mild detergent solution and a soft scrubbing brush. Note that the gas control knobs are a push fit onto the gas control valve spindles and can be removed to allow cleaning of the front control panel.
b. Baked on deposits or discolouration may require a good quality stainless steel cleaner or stainless steel wool. Always apply cleaner when the appliance is cold and rub in the direction of the grain.
c. To remove any discolouration, use an approved stainless steel cleaner or stainless steel wool. Always rub in the direction of the grain.
d. Remove the grease tray and clean with a mild anti bacterial detergent and hot water solution using a soft bristled brush.
e. Dry the grease tray thoroughly with a dry cloth.
f. Dry all components thoroughly with a dry cloth and polish with a soft dry cloth.

For the Refrigeration Cabinet Cleaning and Maintenance refer to the Refrigeration Cabinet Installation and Operation Manual supplied with the appliance.

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WARNING: ALL INSTALLATION AND SERVICE REPAIR WORK MUST BE CARRIED OUT BY QUALIFIED PERSONS ONLY.

5.1 Trouble Shooting Chart

Fault	Possible cause	Remedy
Pilot won't light	Gas control knob not being held in.	Hold in button while lighting pilot.
	No gas supply.	Ensure gas is connected and on (bottles not empty).
	Gas pressure too low.	Check gas supply pressure. **(Refer specifications section)**
	Blocked pilot injector.	Clean or replace pilot injector. **(Refer service section 6.2.8)**
	Gas control faulty.	Replace. **(Refer service section 6.2.12)**
Piezo ignitor not sparking.	Short in high tension lead. **(Refer fault diagnosis 5.2.2)**	Replace lead. **(Refer service section 6.2.11)**
	Piezo faulty. **(Refer fault diagnosis 5.2.2)**	Replace piezo. **(Refer service section 6.2.14)**
Pilot flame small / lazy / yellow.	Gas pressure too low.	Check gas supply pressure. **(Refer specifications section)**
	Blocked / incorrect size pilot injector.	Clean or replace pilot injector. **(Refer service section 6.2.8)**
Pilot goes out when knob released.	Releasing knob before the thermocouple is heated.	Hold control in for longer (10 s), see if pilot will stay lit.
	Pilot flame too small. **(Refer fault:Pilot Flame Small)**	Correct fault.
	Thermocouple faulty. **(Refer fault diagnosis 5.2.1)**	Replace thermocouple. **(Refer service section 6.2.9)**
	Gas magnet faulty. **(Refer fault diagnosis 5.2.1)**	Replace gas magnet. **(Refer service section 6.2.13)**
Main burners will not light.	Wrong size or blocked injectors.	Replace / clean injectors. **(Refer service section 6.2.6)**
	Obstruction in burner.	Clean burner.
	Incorrect supply pressure.	Check supply pressure.
	Faulty gas control.	Replace gas control. **(Refer service section 6.2.12)**

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5 Trouble-shooting

Fault	Possible cause	Remedy
Main burner flame incorrect colour (yellow / wavy).	Aeration setting incorrect.	Adjust aeration. **(Refer service section 6.4.4)**
	Incorrect gas pressure.	Check supply pressure.
	Incorrect injector size.	Check injector correct size.
	Obstruction in burner.	Inspect burner for obstruction.
Pilot goes out when main burner comes on.	Incorrect gas pressure.	Check supply / adjust pressure. **(Refer specifications section)**
	Faulty gas control.	Replace gas control. **(Refer service section 6.2.12)**

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5.2 Fault diagnosis

5.2.1 Pilot goes out when pilot knob is released

Pilot flame too small

If pilot can be lit but the flame is too small to impinge on the thermocouple, then check the gas pressure. If ok, remove pilot injector from pilot burner and check for blockages and/or correct size.

Thermocouple faulty

Inspect thermocouple for build-up of carbon or food deposits on the tip. Clean off any deposits, taking care not to scratch off the aluminium coating on the thermocouple.

Check that the thermocouple tip is in the flame zone of the pilot burner. When the burner is lit, the flame should impinge on the top 5mm of the thermocouple tip.

NOTE: The thermocouple should not touch the burner.

Check thermocouple connection to gas control is firm (loose connections will cause resistance in millivolt circuit and result in pilot outage).

If connection is OK, then disconnect the thermocouple from the gas control, light the pilot, and whilst holding the control knob in, measure voltage between the thermocouple internal wire (refer figure 5.2.1) and earth (e.g. the body of the gas control). This should read approximately 30mV. If this reading is less than 10mV then the thermocouple is faulty—replace.

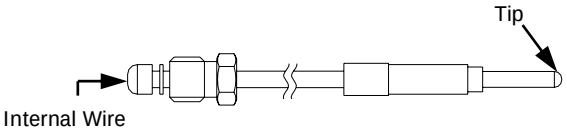

Figure 5.2.1

Gas magnet faulty

If thermocouple milli-voltage is above 10mV, and the pilot still will not hold, then the gas magnet is faulty - replace.

NOTE: Oven valves will require replacement if the gas magnet is faulty.

5.2.2 Piezo ignitor not sparking

Short in high tension lead

If repeated sparking of the piezo shows intermittent sparking at the electrode, then the lead should be traced to find area of short. This can normally be visually seen as the spark arcs. If the lead is shorting the best solution is to replace it, as the electrical insulation strength of the lead may have deteriorated.

If the spark arc can be seen at the electrode insulator at the pilot burner instead of at the electrode tip, then the insulator probably has a fracture and should be replaced.

Piezo ignitor faulty

If no spark at all can be generated, remove piezo ignitor and hold close to the hob body, depress piezo ignitor and if a spark cannot be generated to hob body the piezo ignitor is faulty and should be replaced.

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6 Service Procedures

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WARNING:

ALL INSTALLATION AND SERVICE REPAIR WORK MUST BE CARRIED OUT BY QUALIFIED PERSONS ONLY.
ENSURE GAS SUPPLY IS SWITCHED OFF BEFORE SERVICING
ALWAYS CHECK / TEST FOR GAS LEAKS AFTER SERVICE REPAIRS ON THE GAS SYSTEM

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6.1 Access

6.1.1 Control panel

1) Remove all gas control knobs by pulling away from the control panel.
2) Remove the two screws securing the control panel to the hob.
3) Disconnect H.T leads from rear of piezo ignitors on control panel.
4) Remove the control panel.

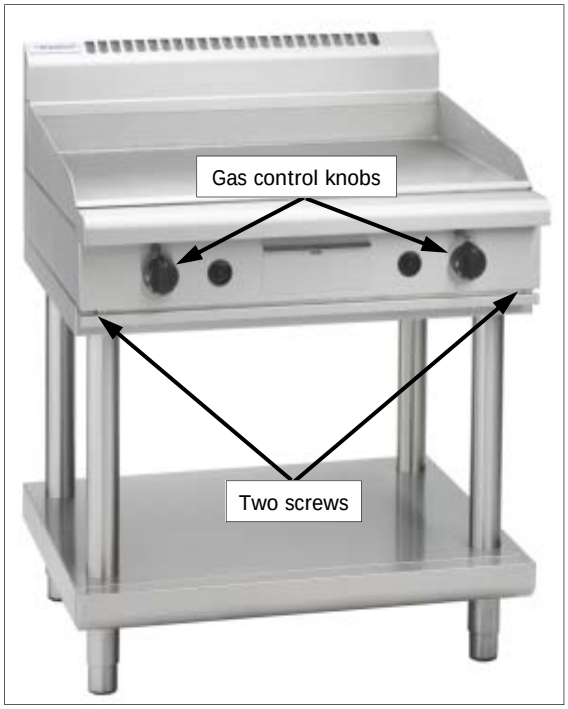

Figure 6.1.1

6.2 Replacement

6.2.1 Griddle Burner

1) Remove the griddle plate control panel (refer section 6.1.1).
2) Using the jacking screw provided, lift the griddle plate as high as possible.

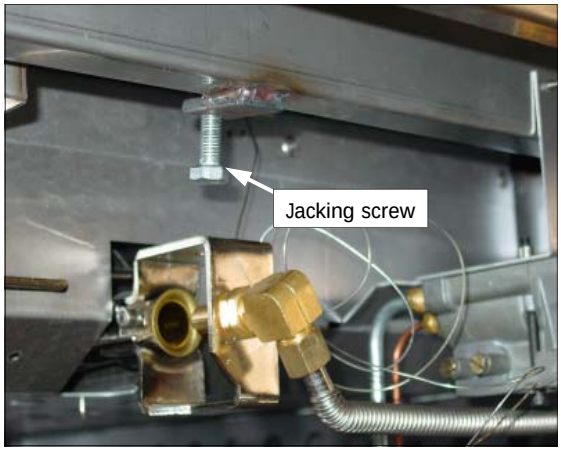

Figure 6.2.1a

3) Withdraw all thermostat capillaries and phials from their pockets underneath the plate.

Figure 6.2.1b

4) Lift the plate off the unit. A second person may be required.
5) Undo the two screws at the rear of the burner.
6) Undo the two screws securing the burner venturi cover. Remove the venturi cover from the burner.

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Figure 6.2.1c

7) The burner can now be withdrawn from the unit. Replace and reassemble in reverse order.

Note: When reassembling, it is important that the thermostat phials are correctly located. These should be pushed fully into the block on the underside of the griddle plate. A small hole in the burner box panel indicated the approximate position of the thermostat phial block.

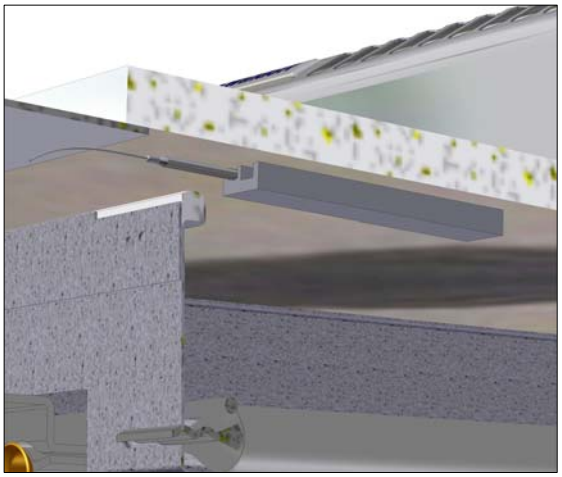

Figure 6.2.1d

6.2.2 Griddle Burner Injector

1) Remove the griddle plate control panel (refer section 6.1.1).
2) Unscrew the griddle burner injector from its mounting bracket.
3) Clean or replace as necessary and reassemble in reverse order.

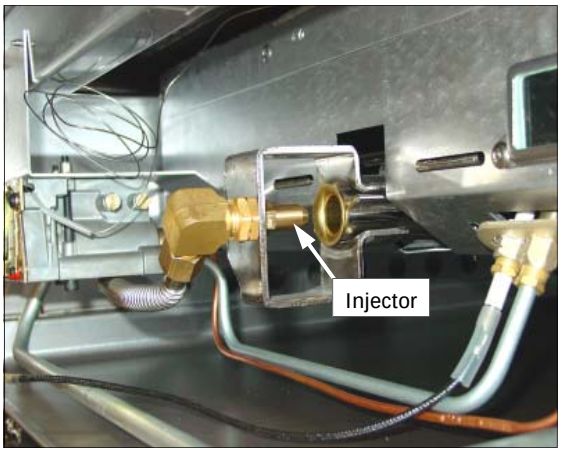

Figure 6.2.2

6.2.3 Pilot Burner

1) Remove the griddle plate control panel (refer section 6.1.1).
2) Disconnect the piezo electrode, thermocouple, and pilot supply tube from the pilot burner assembly.
3) Undo the two screws securing the pilot burner to the burner box.
4) Withdraw the pilot burner and replace. Reassemble in reverse order.

Figure 6.2.3

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6.2.4 Pilot Burner Injector

1) Remove the pilot burner (refer 6.2.3).
2) Withdraw the pilot burner injector from the pilot burner.
3) Clean or replace as necessary.
4) Reassemble in reverse order.

6.2.5 Thermocouple

1) Remove the griddle plate control panel (refer section 6.1.1).
2) Disconnect the thermocouple from the pilot burner assembly.
3) Undo the thermocouple from the rear of the gas control valve.
4) Replace thermocouple and reassemble.

NOTE: When screwing thermocouple back into gas control, once threaded up tighten up another ¼ turn only. Do not over-tighten.

Figure 6.2.5

6.2.6 Spark Electrode

1) Remove the griddle plate control panel (refer section 6.1.1).
2) Undo the spark electrode from the pilot burner assembly.
3) Replace electrode and reassemble.

6.2.7 Piezo Ignitor

1) Remove the griddle plate control panel (refer section 6.1.1).
2) Remove the HT lead form the rear of the piezo ignitor by pulling firmly away.
3) Unscrew the nut securing the piezo ignitor to the control panel.
4) Replace ignitor and reassemble.

6.2.8 Gas Control

1) Remove the griddle plate control panel (refer section 6.1.1).
2) Using the jacking screw provided, lift the griddle plate as high as possible.

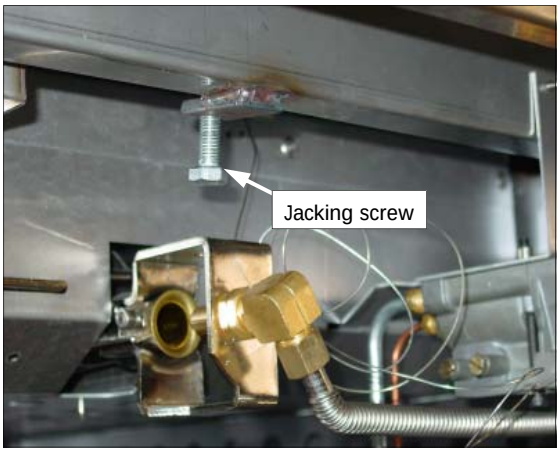

Figure 6.2.8a

3) Withdraw the thermostat capillary and phial from it's pocket underneath the plate.

Figure 6.2.8b

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4) Disconnect the pilot supply tube and thermo-couple from the rear of the gas control valve.

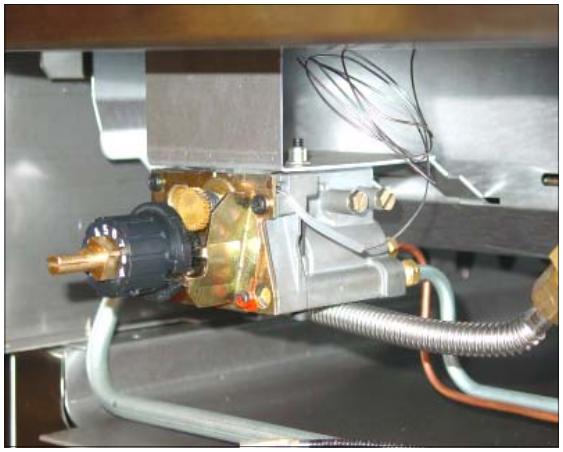

Figure 6.2.8c

5) Disconnect the gas supply pipe, and main burner supply pipe from the gas control valve.
6) Undo the mounting screws securing the gas control valve to the mounting bracket.
7) Replace gas valve and reassemble. Ensure that the gas valve is set up correctly (correct low fire screw fitted etc).

Note: When reassembling, it is important that the thermostat phials are correctly located. These should be pushed fully into the block on the underside of the griddle plate. A small hole in the burner box panel indicated the approximate position of the thermostat phial block.

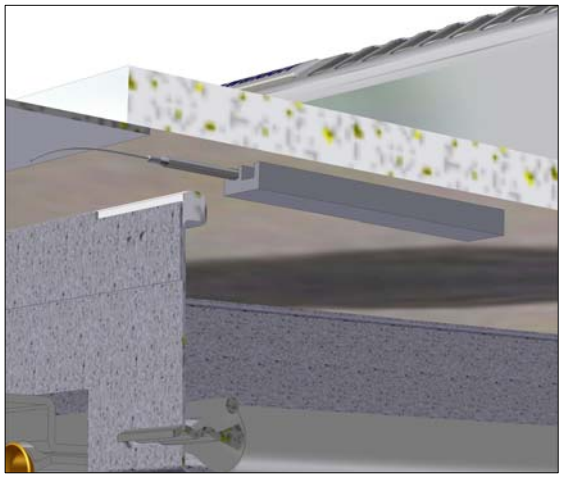

Figure 6.2.8d

6.3 Adjustment/ calibration

6.3.1 Thermostat Calibration

Note: It is recommended that the faulty gas valve is replaced, rather than recalibrated.

As the thermostat control has special fasteners, a Torx T20 security tip or screwdriver is required. These are readily available from a tool retailer.

1) Place an accurate thermometer or thermocouple in the centre of the oven.
2) Light burner and set the thermostat knob to 200°C.
3) Wait for the oven temperature to stabilise (approximately 20 minutes). Oven centre temperature should be 200°C ± 10°C.
4) Remove the shaft extension (A) by loosening off grub screw with the appropriate sized allan key.
5) With the control knob (C) in the off position and while holding it in, undo the Torx head screw (B).
6) Pull the control knob (C) straight off taking care not to rotate it at all while extracting. Ensure the spring (D) is not lost.
7) Put a mark on the gear (E) for future reference to rotation of gear.
8) Carefully rotate the gear (E) for adjustment.

   One tooth rotation equals a temperature change of 5ºC.

   Anticlockwise to decrease temperature.
9) Replace the knob, ensuring spring is in position and taking care not to rotate the knob while inserting, hold fully in.

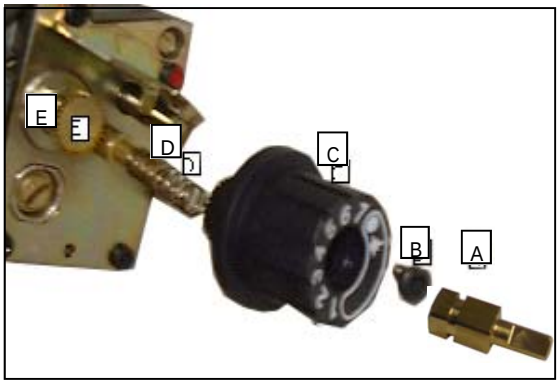

Figure 6.3.1

10) Replace Torx head screw and release knob.
11) Test oven temperature, and re-adjust if required.
12) Push snap cap back into position on knob.

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Accessories

228566	Griddle Scraper Tool.	
228567	Smooth Plate Scraper Blades	(Pack of 5 blades).
228568	Ribbed Plate Scraper Blade	(Individual Blade).
228921	Rear Roller Kit.	
228795	600 mm Plinth Kit	(LS and CB Models only).
228799	900 mm Plinth Kit	(LS and CB Models only).
228803	1200 mm Plinth Kit	(LS and CB Models only).
228801	Refrigeration Base - 900 mm Plinth Kit	(RB Models only).
228805	Refrigeration Base - 1200 mm Plinth Kit	(RB Models only).

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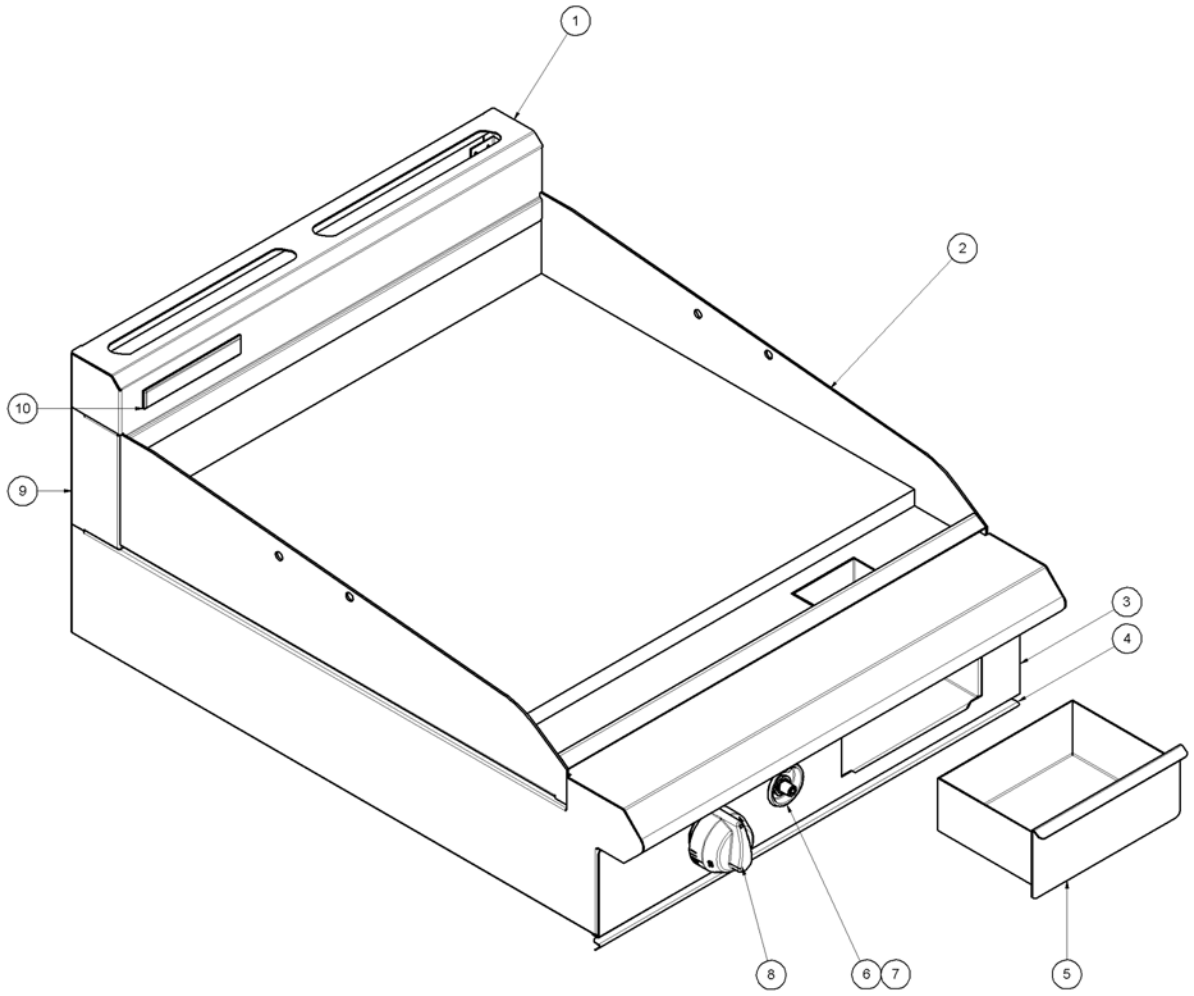
8.1 GP514 600mm Griddle

8.1.1 GP514 Main Assembly



Item	Part No	Description
1	228653	SPLASHBACK BLUE SEAL
2	PGH620	GRIDDLE G 600x20
	PGH620R3	GRIDDLE G 600x20 RIB300RH
	PGH620R6	GRIDDLE G 600x20 RIB600
	PGH620C	GRIDDLE G 600x20 CHROMED
	PGH620R3C	GRIDDLE G 600x20 RIB300RH CHROMED
	227656	GRIDDLE G 600x20 RIB600 CHROMED
3	227550	CONTROL PANEL
4	227584	FRONT TRIM BLUE SEAL
5	228400	GREASE DRAWER WA
6	228010	PIEZO HOUSING
7	227508	PIEZO - SIT
8	227380	KNOB BSEAL 8MM 90-300°C
9	228173	SPLASHBACK ENDS
10	227960	BLUE SEAL BADGE

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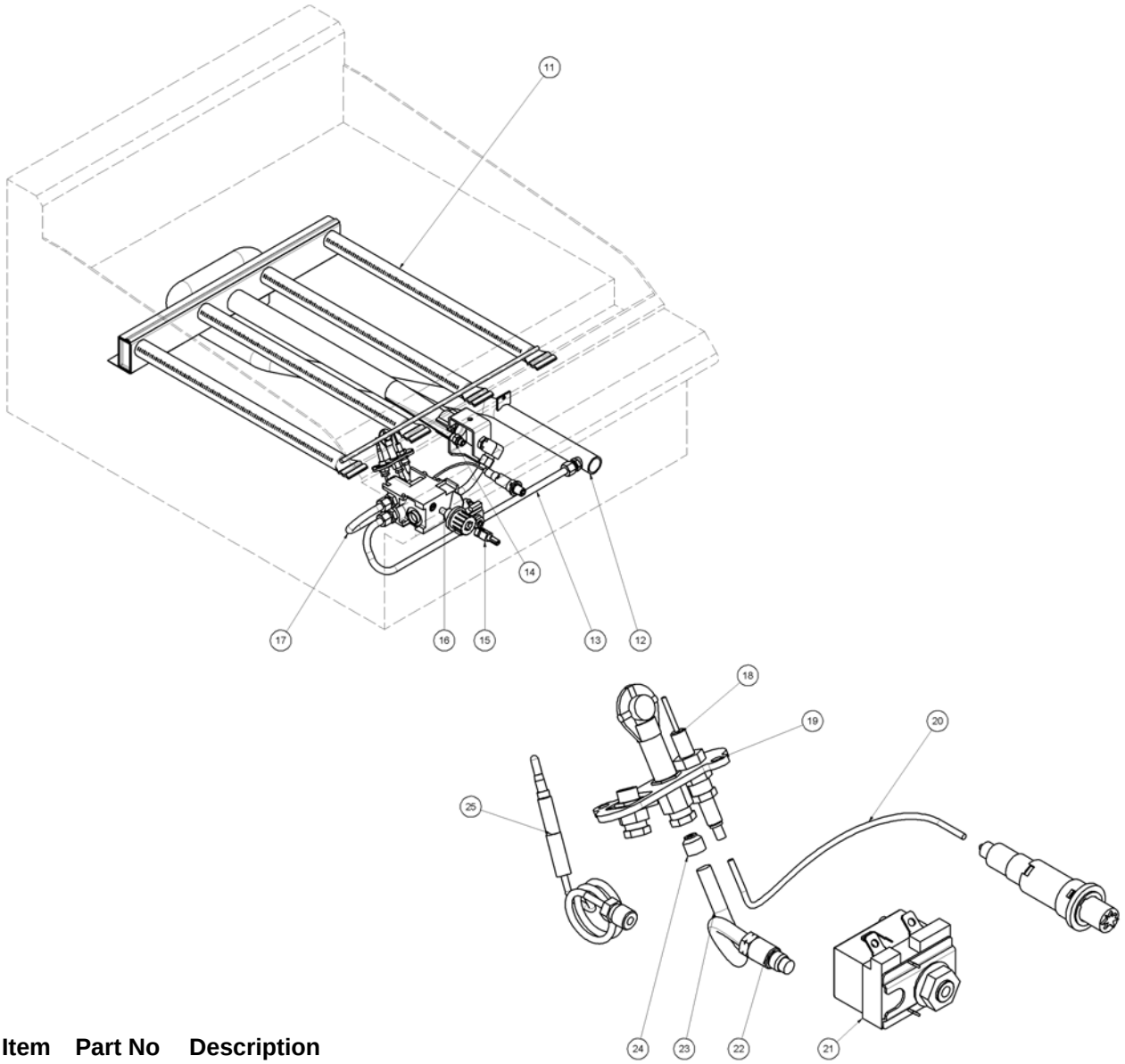
8.1.2 GP514 Gas Assembly



Item	Part No	Description
11	227444	GRIDDLE BURNER
12	228625	SUPPLY PIPE
13	228522	EUROSIT MANIFOLD PIPE LH
14	032360	INJECTOR 3.60mm (NAT GAS)
	032340	INJECTOR 3.40mm (UK NAT GAS)
	032210	INJECTOR 2.10mm (LPG/PROPANE)
15	228393	EUROSIT KNOB ADAPTOR
16	230132	EUROSIT GAS THERMOSTAT 80-320°
17	024156	FLEXTUBE DORMONT T6X12
18	019624	ELECTRODE
19	019464K	PILOT BURNER KIT
20	228047	HT LEAD 250mm
21	229407	GRIDDLE OVERTEMP 365°
22	018097	PILOT SIT 100 SERIES OLIVE NUT 16mm
23	230319	FLEXTUBE 12"x1/4 OD ST/ST
24	019593	PILOT SPUD 0.41mm (NAT GAS)
	019594	PILOT SPUD 0.25mm (LPG / PROPANE)
25	019218	THERMOCOUPLE 450MM

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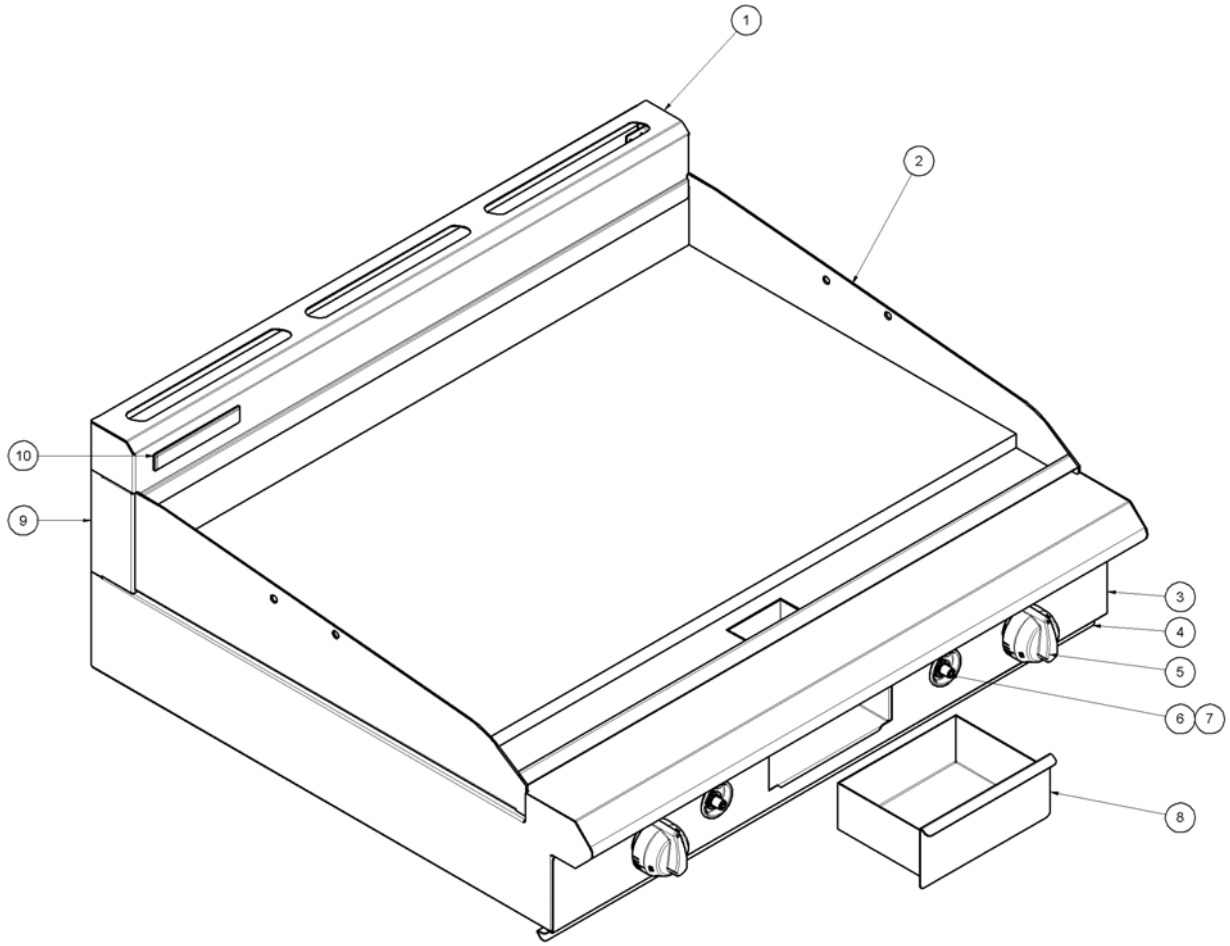
8.2 GP516 900mm Griddle

8.2.1 GP516 Main Assembly



Item	Part No	Description
1	228656	SPLASHBACK BLUE SEAL
2	PGH920	GRIDDLE G 900X20
	PGH920R3	GRIDDLE G 900x20 RIB300RH
	PGH920R5	GRIDDLE G 900x20 RIB450RH
	PGH920R9	GRIDDLE G 900x20 RIB900
	PGH920C	GRIDDLE G 900X20 CHROMED
	PGH920R3C	GRIDDLE G 900x20 RIB300RH CHROMED
	PGH920R9C	GRIDDLE G 900x20 RIB900 CHROMED
3	227549	CONTROL PANEL
4	227580	FRONT TRIM BLUE SEAL
5	227380	KNOB BSEAL 8MM 90-300°C
6	227508	PIEZO - SIT
7	228010	PIEZO HOUSING
8	228400	GREASE DRAWER WA
9	228173	SPLASHBACK ENDS
10	227960	BLUE SEAL BADGE

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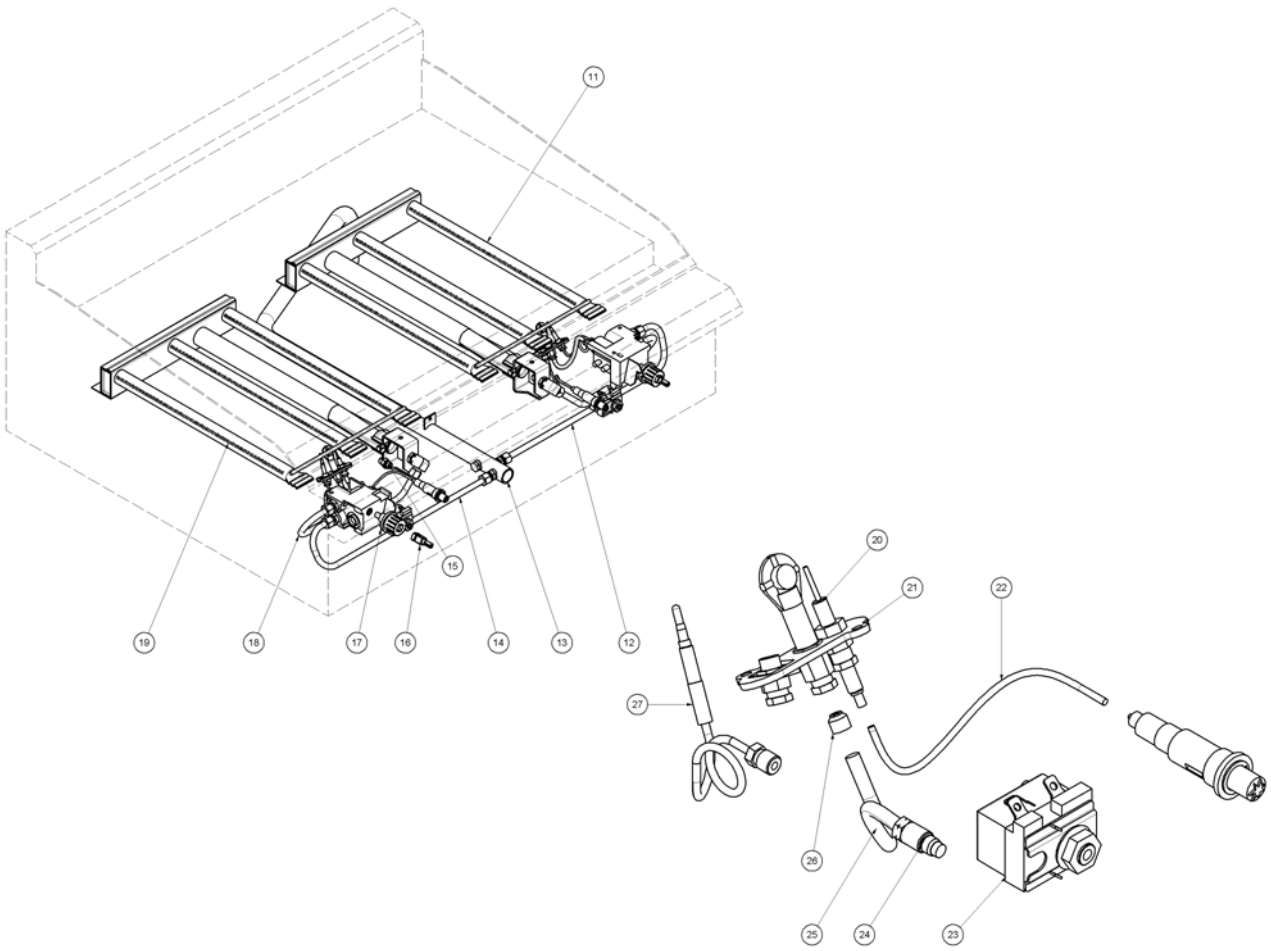
8.2.2 GP516 Gas Assembly



Item	Part No	Description
11	227443	GRIDDLE BURNER RH
12	228526	EUROSIT MANIFOLD PIPE RH
13	228626	MANIFOLD ASSEMBLY WA
14	228522	EUROSIT MANIFOLD PIPE LH
15	032300	INJECTOR 3.00 mm (NAT GAS)
	032180	INJECTOR 1.80 mm (LPG / PROPANE)
16	228393	EUROSIT KNOB ADAPTOR
17	230132	EUROSIT GAS THERMOSTAT 80-320°
18	228541	BURNER SUPPLY TUBE LH
19	227443	GRIDDLE BURNER LH
20	019624	ELECTRODE
21	019464K	PILOT BURNER KIT
22	228047	HT LEAD 250mm
23	229407	GRID OVERTEMP 365°
24	018097	PILOT SIT 100 SERIES OLIVE NUT 16mm
25	230319	FLEXTUBE 12"x1/4 OD ST/ST
26	019593	PILOT SPUD 0.41mm (NAT GAS)
	019594	PILOT SPUD 0.25mm (LPG / PROPANE)
27	019218	THERMOCOUPLE 450MM

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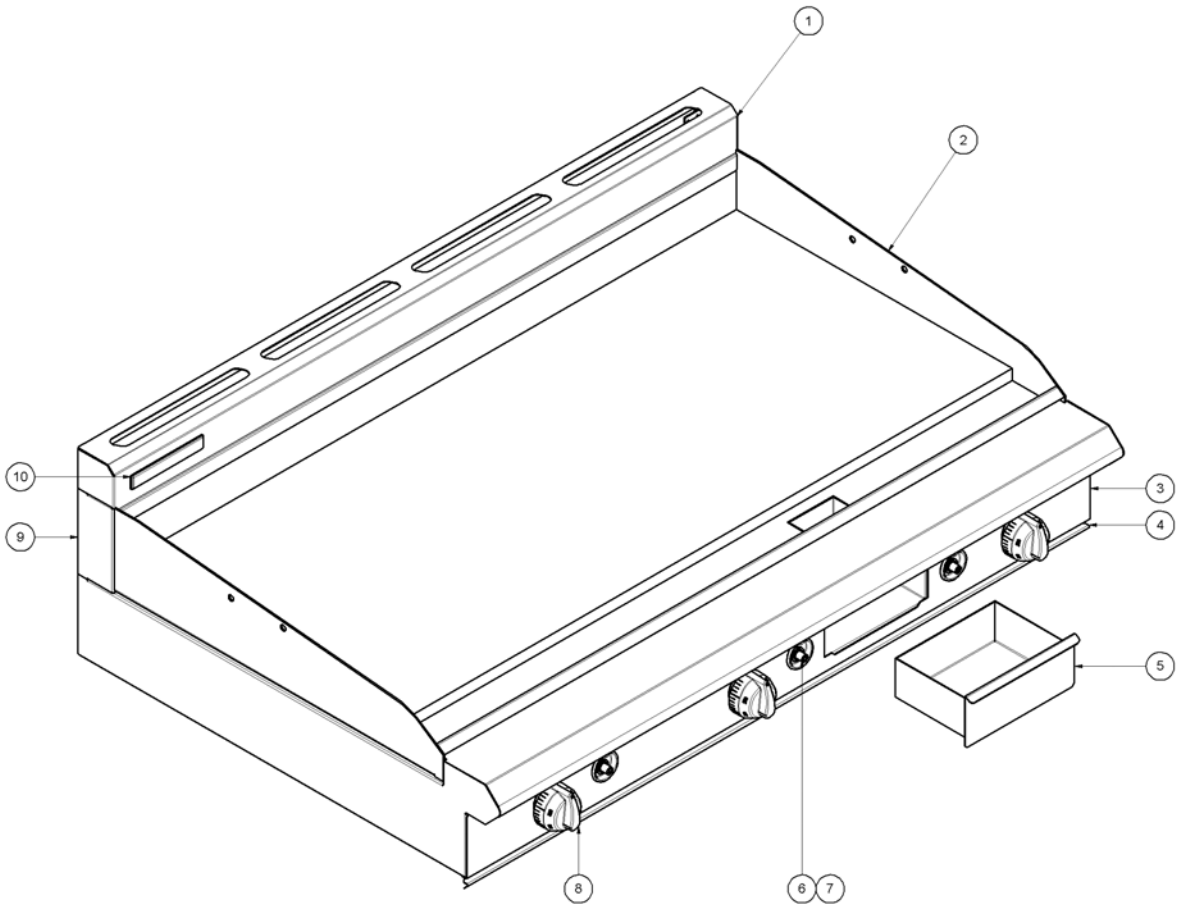
8.3 GP518 1200mm Griddle

8.3.1 GP518 Main Assembly



Item	Part No	Description
1	228925	SPLASHBACK 1200 BLUE SEAL WA
2	PGH1220	GRIDDLE G 1200X20
	PGH1220R4	GRIDDLE G 1200x20 RIB400RH
	PGH1220R6	GRIDDLE G 1200x20 RIB600RH
	PGH1220R12	GRIDDLE G 1200x20 RIB1200
	PGH1220C	GRIDDLE G 1200X20 CHROMED
	PGH1220R4C	GRIDDLE G 1200x20 RIB400RH CHROMED
3	227548	CONTROL PANEL
4	227581	FRONT TRIM BLUE SEAL
5	228400	GREASE DRAWER WA
6	227508	PIEZO - SIT
7	228010	PIEZO HOUSING
8	227381	KNOB BSEAL 8MM 100-290°C
9	228173	SPLASHBACK ENDS
10	227960	BLUE SEAL BADGE

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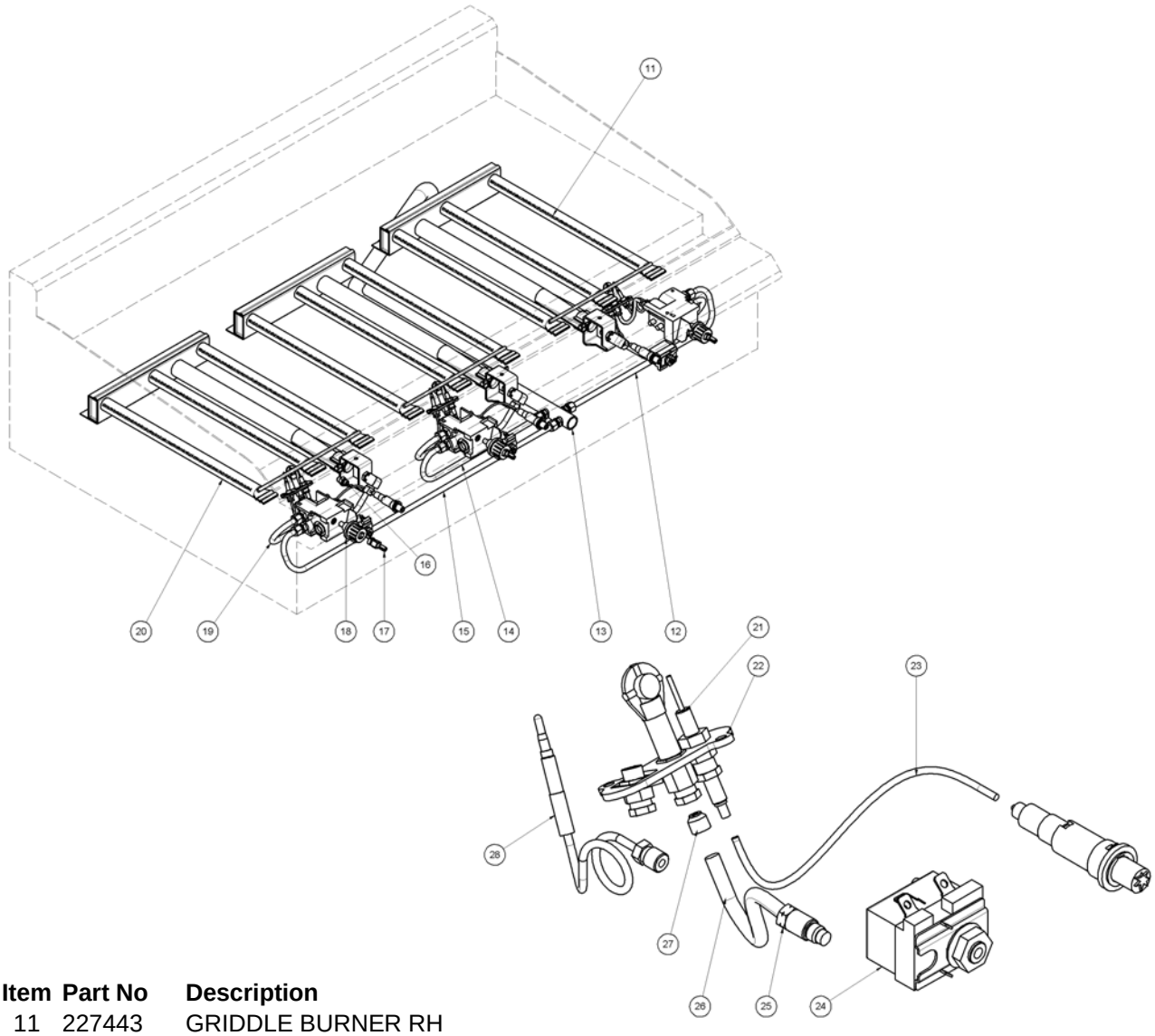
8.3.2 GP518 Gas Assembly



Item	Part No	Description
11	227443	GRIDDLE BURNER RH
12	228526	EUROSIT MANIFOLD PIPE RH
13	228626	MANIFOLD ASSEMBLY WA
14	228551	CONTROL SUPPLY BUNDY SHORT LH
15	228549	CONTROL SUPPLY BUNDY LONG LH
16	032285	INJECTOR 2.85 mm (NAT GAS)
	032170	INJECTOR 1.70 mm (LPG / PROPANE)
17	228393	EUROSIT KNOB ADAPTOR
18	230132	EUROSIT GAS THERMOSTAT 80-320°
19	024156	FLEXTUBE DORMONT T6X12
20	227443	GRIDDLE BURNER LH
21	019624	ELECTRODE
22	019464K	PILOT BURNER KIT
23	228047	HT LEAD 250mm
24	229407	GRID OVERTEMP 365°
25	018097	PILOT SIT 100 SERIES OLIVE NUT 16mm
26	230319	FLEXTUBE 12"x1/4 OD ST/ST
27	019593	PILOT SPUD 0.41mm (NAT GAS)
	019594	PILOT SPUD 0.25mm (LPG / PROPANE)
28	019216	THERMOCOUPLE 450MM

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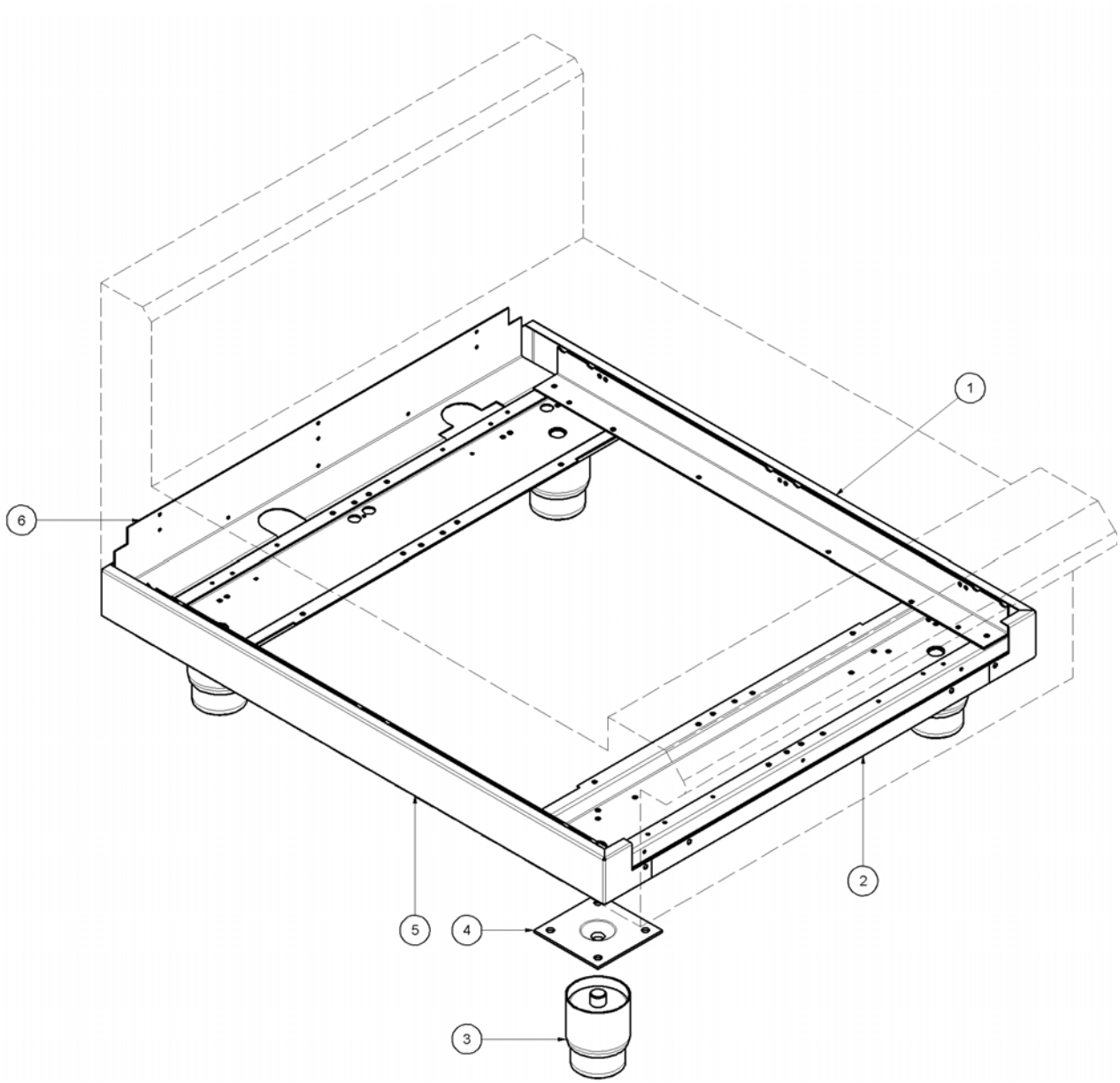
8.4 GP51 Base Options

8.4.1 Bench Mount Base



ITEM	PART NO	DESCRIPTION
1	230354	SIDE COVER RH
2	227123	TOP TRIM 600MM WIDE
	227120	TOP TRIM 900MM WIDE
	227125	TOP TRIM 1200MM WIDE
3	227855	LEG 80MM X Ø63.5
4	227852	LEG PLATE
5	230355	SIDE COVER LH
6	228313	HOB BACK PANEL SUPPORT 600MM WIDE
	227121	HOB BACK PANEL SUPPORT 900MM WIDE
	228314	HOB BACK PANEL SUPPORT 1200MM WIDE

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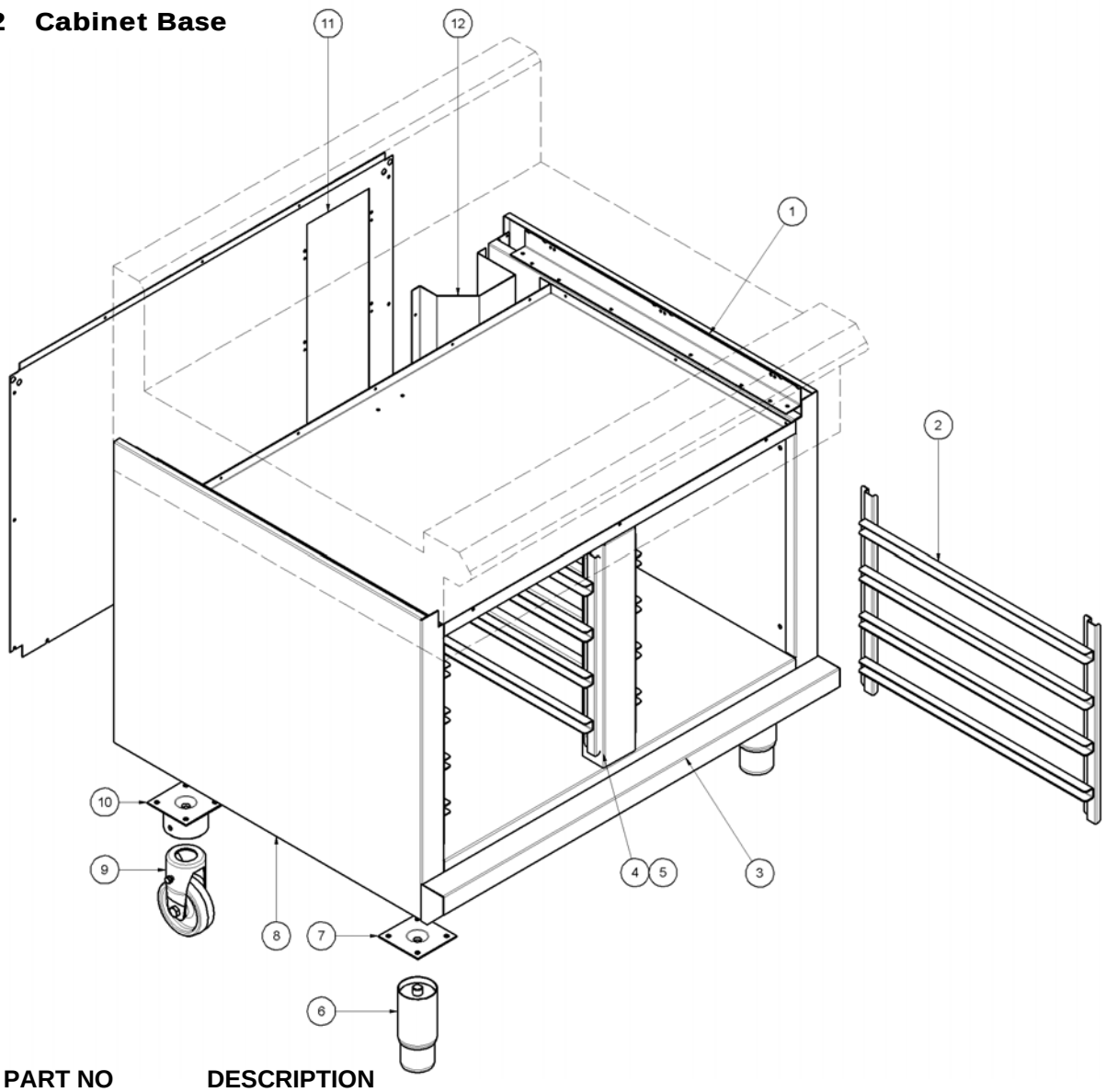
8.4.2 Cabinet Base



ITEM	PART NO	DESCRIPTION
1	227048	SIDE PANEL RH
2	228321	SIDE RACK WA
3	227075	SILL 600MM WA
	227901	SILL 900MM WA
	227409	SILL 1200MM WA
4	227790	FILLER 600MM
	227789	FILLER 900MM
	227791	FILLER1200MM
5	227788	SIDE SUPPORT 600MM
	227787	CENTRE SUPPORT 900MM
	227786	CENTER SUPPORT 1200MM
6	227850	LEG 150MM X Ø63.5
7	227852	LEG PLATE
8	227049	SIDE PANEL LH
9	229674	REAR ROLLER ASSEMBLY
10	229671	LEG RING PLATE THREADED
11	227040	BACK PANEL 600MM WIDE
	227104	BACK PANEL 900MM WIDE
	227117	BACK PANEL 1200MM WIDE
12	228935	GAS HOUSING

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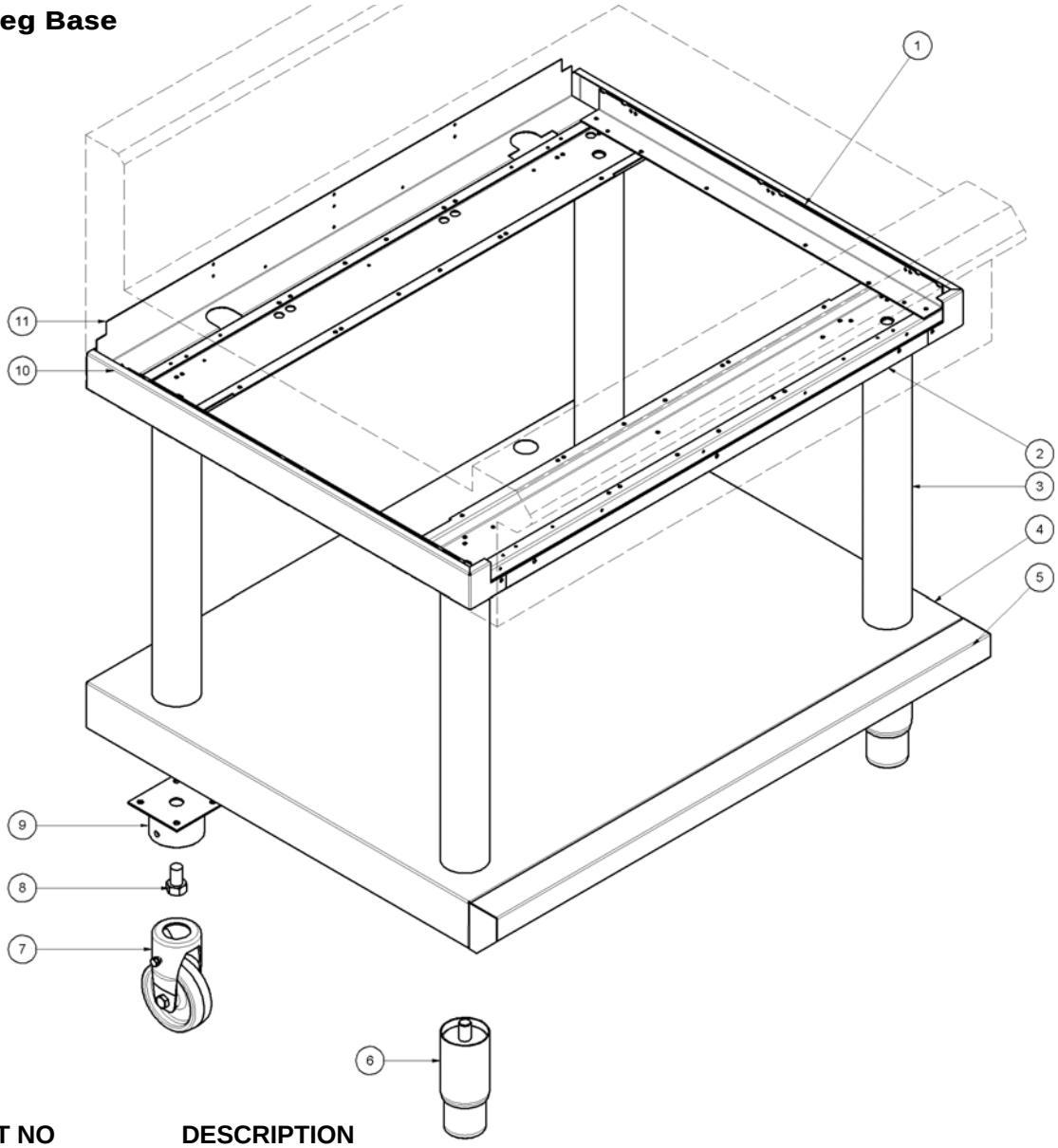
8.4.3 Leg Base



ITEM	PART NO	DESCRIPTION
1	230354	SIDE COVER RH
2	227123	TOP TRIM 600MM
	227120	TOP TRIM 900MM
	227125	TOP TRIM 1200MM
3	227853	LEG EXTENSION 530 X Ø63.5
4	227408	BASE TRAY 600MM
	227407	BASE TRAY 900MM
	227409	BASE TRAY 1200MM
5	227075	SILL 600MM WA
	227901	SILL 900MM WA
	227902	SILL 1200MM WA
6	227851	LEG 150MM X Ø63.5 EXTD THREAD
7	229674	REAR ROLLER ASSEMBLY
8	748010	SCREW 5/8"X1 HEX SET ZP
9	229673	LEG RING PLATE PLAIN
10	230355	SIDE COVER LH
11	228313	HOB BACK PANEL SUPPORT 600MM
	228312	HOB BACK PANEL SUPPORT 900MM
	228314	HOB BACK PANEL SUPPORT 1200MM

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Australia

VICTORIA - MOFFAT PTY
HEAD OFFICE AND MAIN WAREHOUSE
740 Springvale Road
Mulgrave VIC 3170
Spare Parts Department

Tel (03) 9518 3888
Fax (03) 9518 3838
Free Call 1800 337 963
Fax (03) 9518 3895

NEW SOUTH WALES - MOFFAT PTY
Unit 3/142 James Ruse Drive
Rosehill NSW 2142
Spare Parts

Tel (02) 8833 4111

Free Call 1800 337 963
Fax (03) 9518 3895

QUEENSLAND - MOFFAT PTY
30 Prosperity Place
Geebung QLD 4034
Spare Parts

Tel (07) 3630 8600

Free Call 1800 337 963
Fax (03) 9518 3895

WESTERN AUSTRALIA - MOFFAT PTY
67 Howe St
Osbourne Park, WA 6017
Spare Parts

Tel (08) 9202 6820
Fax (08) 9202 6836
Free Call 1800 337 963
Fax (03) 9518 3895

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Canada

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22 Ashwarren Rd
Downview
Ontario M3J1Z5

Tel 416-631-0601
Fax 416-631-0315

New Zealand

CHRISTCHURCH - MOFFAT LTD
16 Osborne St
PO Box 10-001
Christchurch
Spare Parts

Tel (03) 389 1007
Fax (03) 389 1276

Free Call 0800 MOFFAT
(0800 66 33 28)
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4 Waipuna Road
Mt Wellington
Auckland
Spare Parts

Tel (09) 574 3150
Fax (09) 574 3159

Free Call 0800 MOFFAT
(0800 66 33 28)

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10 Service Contacts

United Kingdom

BLUESEAL LTD
67 Gravelly Industrial Park
Erdington
Birmingham B24 8TQ
England

Tel 0121 327 5575
Fax 0121 327 9711

United States of America

MOFFAT INC.
3765 Champion Blvd
Winston-Salem
NC27115

Tel 1800 551 8795
Fax 336 661 9546

NATIONAL COVERAGE FOR SERVICE OR MAINTENANCE DIAL
FREE CALL 1800 551 8795 (USA ONLY)

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Conversion Procedure

CAUTION:

Ensure that the appliance is isolated from the gas supply before commencing servicing.

NOTE:

- These conversions should only be carried out by qualified persons. All connections must be checked for leaks before re-commissioning the appliance.
- Adjustment of components that have adjustments/settings sealed (e.g. paint sealed) can only be adjusted in accordance with the following instructions and shell be re-sealed before re-commissioning this appliance.
- For all relevant gas specifications refer to the 'Gas Specifications' table at the end of this section.

Main Burners

1. Turn off the gas supply at the mains supply.
2. Turn off the power supply at the mains electrical supply.
3. Remove the gas control knobs from the front control panel. The control knobs are a push fit onto the shaft of the gas control valves.
4. Remove the front control panel by slackening the 2 screws on the underside of the control panel and remove the panel from the front of the appliance. Take care to disconnect the electrical connection lead from the rear of the piezo igniter fitted to the control panel.
5. Unscrew and remove the injector (13 mm or ½" A/F) from the main burner end clamp.
6. Determine the correct injector size for the corresponding gas from the rating plate affixed behind the front control panel and on the inner face of the right hand panel.
7. Replace with the correct size injectors. Refer to 'Gas Specifications Table' for injector sizes.

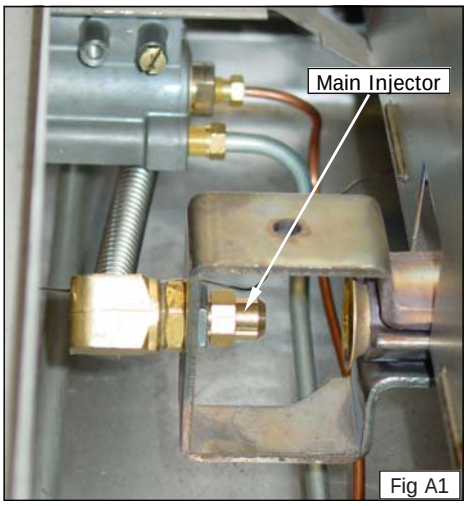

Fig A1

Pilot Burners

1. To remove the pilot burner injector, disconnect the lead to the piezo igniter and unscrew the piezo igniter from the mounting bracket (this is precautionary to prevent damage to the igniter).
2. Slacken the gas supply tube at the gas control unit end of the supply tube to allow the tube to be moved easily without bending.
3. Disconnect the gas supply tube from the base of the pilot burner and withdraw the pilot injector from inside the pilot burner.
4. Determine the correct injector size for the corresponding gas from the rating plate affixed to the bulkhead by the manifold test point.
5. Re-connect the supply tube to the base of the pilot burner and tighten the gas supply tube at the gas control unit end.
6. Refit the piezo igniter to the mounting bracket.
7. Reconnect the electrical connection to the piezo igniter. This is a push fit connection.

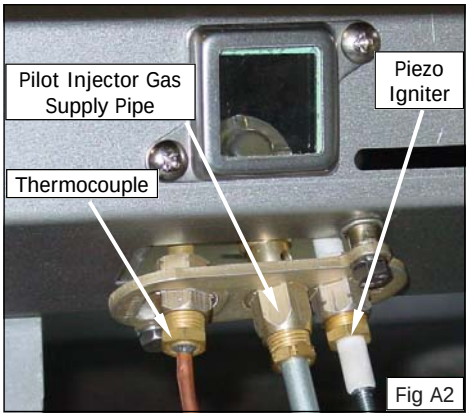

Fig A2

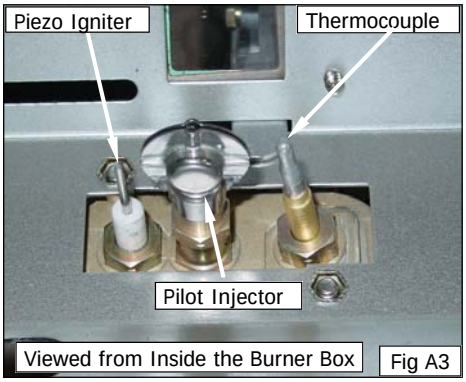

Fig A3

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8. Refit the front control panel and tighten the 2 screws on the underside to secure the panel in place.
9. Refit the control knobs to the front control panel. The control knobs are a push fit onto the shafts of the gas control valves.

Low Fire Adjustment - (Gas Griddle)

To change the gas griddle thermostat 'Low Fire' adjustment, the low fire screw on the gas control valve should be screwed fully in, then unscrewed by 1 full turn as shown in the "Gas Specifications" table at the end of this section.

1. Remove the griddle gas control knob from the front control panel. The knob is a push fit onto the shaft of the gas control valve.
2. Remove the gas griddle control panel from the front of the gas griddle by removing the 2 securing screws in the lower corners of the panel.
3. Screw the 'Low Fire' screw fully 'IN' and then unscrew by **1 Full Turn** of the 'Low Fire' screw. (Refer to the 'Gas Specification' table at the rear of this section).
4. Refit the control panel and secure with the securing screws.

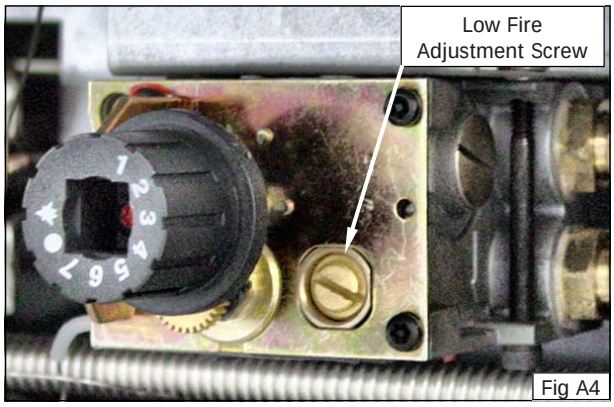

Fig A4

5. Refit the gas control knob to the shaft of the gas control valve.

NOTE: The "Low Fire Screw" should be sealed with coloured paint on completion of the low fire adjustment.

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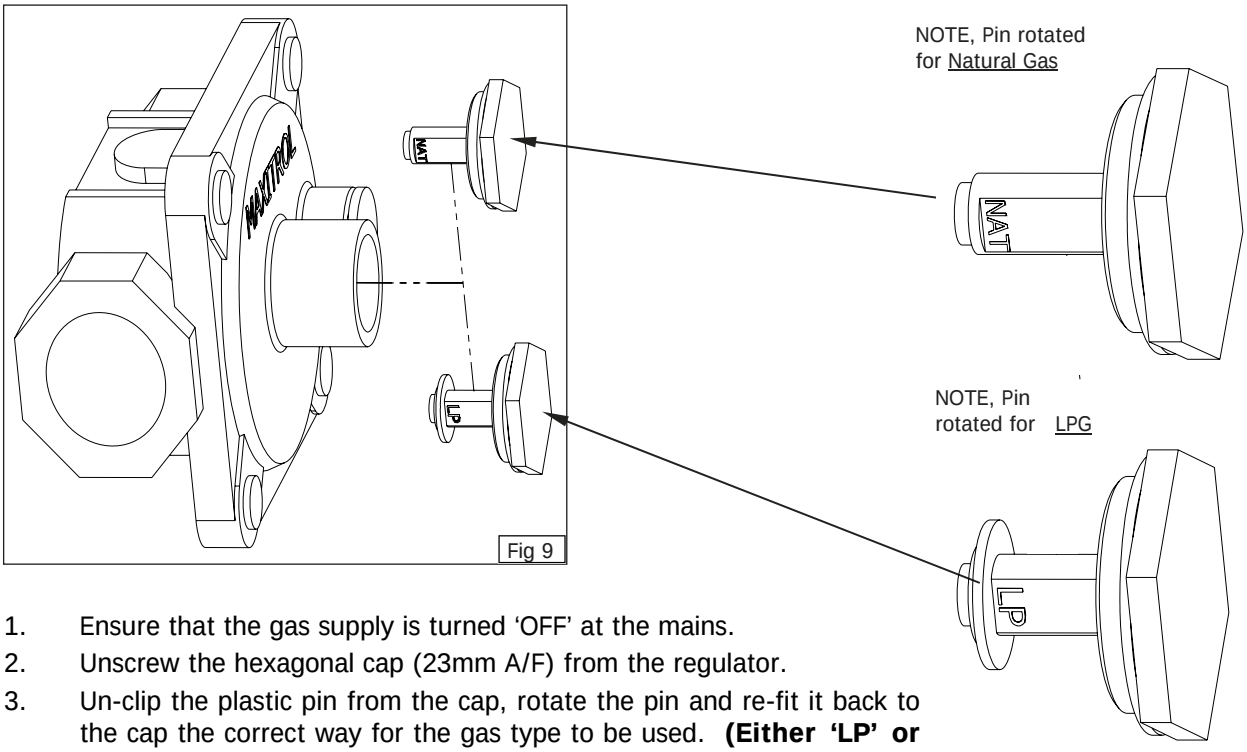
Gas Regulator

NOTE: The regulator supplied is convertible between Natural Gas and LPG, but it's outlet pressure is fixed ex-factory and is NOT to be adjusted.



1. Ensure that the gas supply is turned 'OFF' at the mains.
2. Unscrew the hexagonal cap (23mm A/F) from the regulator.
3. Un-clip the plastic pin from the cap, rotate the pin and re-fit it back to the cap the correct way for the gas type to be used. **(Either 'LP' or 'NAT' should be visible on the flank of the pin once re-fitted to the cap)**.
4. Screw the cap back into the regulator.

Gas Type Identification Label

On completion of the gas conversion, replace the gas type identification label, located at the rear of the unit, above the gas entry port.

Low Fire Adjustment

The gas control valve is fitted with a maximum flow bypass blanking screw. **No adjustment is required**.

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A Appendix A: Gas Type Conversion

Commissioning

Before leaving the converted installation;

WARNING:

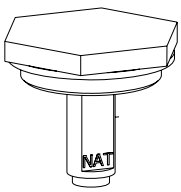
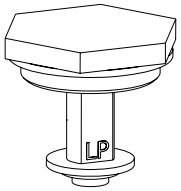
DO NOT USE A NAKED FLAME TO CHECK FOR GAS LEAKAGES.

1. Check all gas connections for leakages using soapy water or other gas detecting equipment.
2. Check the following functions in accordance with the operating instructions specified in the "Operation" section of the User manual.
   - Light the Pilot Burner.
   - Light the Main Burner.
   - Check the 'Low Fire' burner operation.
   - Check the 'High Fire' Burner operation.
   - Ensure that all the controls operate correctly.
   - Ensure that the operating pressure remains correct.
3. Ensure any adjustments done to components that have the adjustments/settings sealed (e.g. paint sealed) are re-sealed.

NOTE: If for some reason it is not possible to get the appliance to operate correctly, shut off the gas supply and contact the supplier of this appliance.

Gas Specifications

- Non-UK Only

	Natural Gas			LP Gas (Propane)		
	GP514	GP516	GP518	GP514	GP516	GP518
Main Burner Injector	3.60	3.00	2.85	2.10	1.80	1.70
Pilot Burner Injector	0.41			0.25		
Low Fire Adjustment	1 Full Turn Counter Clockwise from the 'Fully In' Position					
High Fire Adjustment	Maximum Flow Screw. Fully In c.w. (Note 1)					
Operating Pressure	0.85 kPa (Note 2)	0.90 kPa (Note 2)		2.5 kPa (Note 2)	2.6 kPa (Note 2)	
Supply Pressure	1.13 - 3.40 kPa (4.5" - 13.5" w.c.)			2.75 - 3.40 kPa (11" - 13.5" w.c.)		
Gas Regulator Cap Screw						

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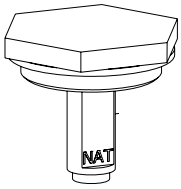
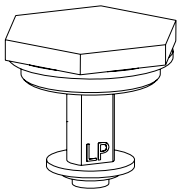
- UK Only

Appliance Classification

Category: $II_{2H3P.}$
Flue Type: $A_{1.}$

	Natural Gas			LP Gas (Propane)		
	GP514	GP516	GP518	GP514	GP516	GP518
Main Burner Injector	3.40	3.00	2.85	2.10	1.80	1.70
Pilot Burner Injector	0.41			0.25		
Low Fire Adjustment	1 Full Turn Counter Clockwise from the 'Fully In' Position					
High Fire Adjustment	Maximum Flow Screw. Fully In c.w. (Note 1)					
Operating Pressure	8.5 mbar (Note 2)	8.2 mbar (Note 2)		26 mbar (Note 2)		
Supply Pressure	20 mbar			37 mbar		
Gas Regulator Cap Screw						

Note 1 The Gas Control Valve is fitted with a maximum flow bypass blanking screw, non-adjustable.

Note 2 The burner operating pressure is to be measured at the gas control valve outlet test point (Refer to Fig 2) with one griddle burner operating at 'High' setting. The operating pressure is ex-factory set, through the appliance regulator and not to be adjusted, apart from when carrying out gas conversion, if required. (Refer to the 'Gas Conversion' section for details).

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